

Market Fresh

*“cooking with integrity”
this means organic and local produce used whenever possible*



*Market fresh soup of the day
or
Avocado and Prawn Cocktail*

Followed by

*Fillet of Gernard, crushed peas and Mussel Broth
or
Venison braised in red wine with organic cabbage, sun-dried tomato polenta*

Followed by

*Organic apple strudel with vanilla sauce
or
Roasted quince and local farm fresh cheese of the day*

*A special value set menu, changing with the daily local and organic markets
£ 13.95 per person for two courses and £ 16.95 for three courses
available daily for lunch and dinner except Saturday evenings*

Also purchase two large glasses of house wine and get the rest of the bottle free.

Discretionary Service Charge

An optional service charge of 12.5% will be added to your bill at the end of your meal. Please be assured that the tips are shared by the waiting and kitchen staff equally. If however you feel that we have not met your expectations we will gladly remove this charge from your bill.