



## SET MENU

2 courses 25 / 3 courses 30

Chilled pea soup <sup>v</sup>  
*truffle Chantilly, croûton*

Cornish red mullet  
*heritage tomato*

Beef cheek  
*smoked potato, carrot*

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Grilled Savoy cabbage <sup>v</sup>  
*tarragon, grains*

Roast cod  
*spinach, cauliflower*

Pork belly  
*apple chutney, gratin potatoes*

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Lemon posset

Salted caramel banana split  
*peanut*

Rosary goat's cheese  
*apricot chutney, crackers*

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SUGGESTED WINE PAIRING (125ml) - 8

Herdade do Freixo Terroir  
*Alentejo, Portugal*

Sauvignon Blanc, No.1 Dourthe  
*Bordeaux, France*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 15% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.

