



BY SEARCYS

SET MENU

STARTERS

Roast Ironbark pumpkin soup, spiced pumpkin seeds, sour cream Jerusalem artichoke and green bean salad, winter leaves Pickled beets, William's pear, Blue Monday, roast hazelnuts

MAINS

Braised Somerset pork belly, carrot puree, kale Pan-fried Peterhead cod fillet, roast pepper compote, parsley sauce Roast Norfolk cauliflower, mixed allium's parsley brown butter

PUDDINGS

Yorkshire rhubarb crumble, vanilla custard Rich chocolate tart, Guinness curd, malt ice cream Baron Bigod, fig relish, seeded crackers

DRINK SELECTION

Sparkling wine / white wine / red wine Freedom 4 lager / non-alcoholic cocktail

2 COURSE LUNCH INCLUDING A DRINK £35 3 COURSE LUNCH INCLUDING A DRINK £42 3 COURSE DINNER INCLUDING A DRINK £45

Foods described within this menu may contain nuts and other allergens. Not all wines suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites and other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.