

# THE FARMER'S SELECTION

## Set Menu

Two courses 22 Three courses 28



### Starters

**Classic French onion soup**  
with Gruyère cheese and  
warm baguette

**Crispy duck salad**  
Warm marinated crispy  
French duck with plum  
dressing, grapefruit, pine  
nuts and shallots

**Baby spinach, walnut  
and goat's cheese salad**  
dressed with honey  
balsamic v

### Market Specials

**Fish and chips**  
Beer-battered Norwegian  
haddock served with tartar  
sauce, mushy peas and  
chargrilled lemon

**Classic hamburger**  
Chargrilled in a brioche bun  
with melted cheese, streaky  
bacon, chilli mayonnaise and  
hand-cut chips

**Portobello mushroom  
Wellington**  
Oven-baked puff pastry filled  
with black cabbage and goat's  
cheese, served with buttered  
baby carrots v

**Tortellini cacio e pepe**  
with white wine and Italian  
hard cheese crème v

### The Dessert Pantry

**Eton mess**  
Chantilly cream, crushed  
meringue, strawberries  
and raspberry coulis v

**Toffee pudding**  
Caramelised Williams pear,  
butterscotch sauce and  
vanilla ice cream v

**Cheese selection**  
Colston Bassett Stilton,  
Barber's Vintage  
Cheddar, pears and  
pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.  
v Suitable for vegetarians.