



THE CLIPPER

SET MENU

STARTERS

Butternut Squash Soup, toasted punmpkin seeds, sourdough croutons **VG**

Duck Liver Parfait, apple and brandy chutney, toasted homemade onion brioche

Deviled Cured Mackerel, heritage beetroot, pickled shallots, horseradish cream, dark rye bread

Wild Mushroom Risotto, black truffle shavings **V**

MAINS

Battered Atlantic Cod and Hand Cut Chips, homemade tartare sauce, peas, lemon

Minute Steak, wild mushroom sauce, pomme purée, watercress salad

Venison Tagliatelle, tomato sauce, toasted pine nuts, aged parmesan

Sweet Potato, Coconut and Chickpea Curry, basmati rice, purple sprouting broccoli **VG**

DESSERTS

Lemon Posset, lavender and citrus shortbread **V**

Bramley Apple and Mixed Wild Berry Crumble, coconut and chocolate chip ice cream **VG**

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **V**

British and Continental Cheeses, quince jelly, crackers **V** (£3 Supplement)

Two Courses - £19.00 | Three Courses - £22.00

Wednesday to Friday - 12.00 to 21.30 | Saturdays - 12.00 to 15.00

V - Suitable for Vegetarians. VG - Suitable for Vegans. Please ask your waiter for more V and VG options. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices Include VAT and are subject to a discretionary service charge of 12,5%
The above menu may be subject to variation or change.