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## PDR MENU

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2 Courses £34/ 3 Courses £42

### Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

### Beetroot (v)(vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

### Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

### Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

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### Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Wild Mushroom, Hazelnut

### Pea (v)(vg)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

### Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Veloute, Dressed Fennel

### Ribeye (£4 supplement)

8oz, 28 Day Aged Hereford Beef

Peppercorn Butter, Triple Cooked Chips, Rocket and Parmesan Salad

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### Chocolate (v)

Dark Chocolate and Cherry Tart, Pistachio, Cherry Sorbet

### Rhubarb And Custard (v)(vg)

Poached Rhubarb, White Chocolate Crèmeux, Ginger, Honeycomb

### Raspberry (v)(vg)

Raspberry and White Chocolate Cheesecake, Mint Gel, Honeycomb, Raspberry Ripple

### Cheese

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

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### SIDES £4 each

Skin On Fries(v)(vg), Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v)(vg)

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v)(vg)

Mixed Green Veg, Herb Butter (v)(vg)

### HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

(v) vegetarian, (vg) vegan, (vg alternative) dish has been adapted to be vegan. Please ask server

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.