

VILLAGE EAST

SET MENU

£35pp

TO START

LONDON-CURED SALMON

pickled cucumber, radishes, chive vinaigrette

HONEY & THYME GOAT'S CHEESE

baby beetroot, melba toast

HANGER STEAK

smoked pommes aligot, red onion chutney, fennel cress, red wine jus

TO FOLLOW

WOODLAND MUSHROOM RAGU

creamed polenta, pickled heritage carrots, aged parmesan

ROASTED BRIXHAM COD

clams, creamed cabbage, red wine jus

BRAISED PORK BELLY

cauliflower purée, glazed shallot & charcutière sauce

SLOW-BRAISED LAMB SHOULDER (TO SHARE)

roasted iron bark pumpkin, Jerusalem artichoke purée, citrus carrots, braising jus

TO END

SHARING PLATE

Flourless chocolate cake, crème fraîche

Dulce de leche cheesecake, caramelised banana

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
WE ARE HAPPY TO PROVIDE YOU WITH ANY INFORMATION YOU MAY NEED.