



pike room

parsley soup with smoked eel

twice baked goats cheese soufflé, bitter leaves

ham hock, cheek & trotter terrine, toasted sourdough

beetroot cured trout, fennel & grapefruit

8oz sirloin steak, hand cut chips, green salad & steak butter

pork cutlet, bacon, split peas & cavolo nero

fillet of sea bream, roast fennel & orange, rosemary beurre blanc

potato gnocchi, artichokes, garlic, hazelnuts & lemon

earl grey crème brûlée, garibaldi biscuit

red wine poached pears, oat milk custard

warm chocolate & porter ale cake

perl las, montgomery cheddar & ragstone

coffee & biscuits