



**Set Menu January 2024**  
2 COURSES £26 / 3 COURSES £29

*To Begin:*

**Baked Portobello Mushroom & Goats Cheese (V,gf)**

*with balsamic glaze & mixed leaves*

**Korean Jackfruit Bao Buns (Ve)**

*with rocket leaves*

**Black Pudding Scotch Egg (gf)**

*with mustard mayonnaise*

**Mini Fish & Chips (gfo)**

*with homemade tartar sauce*

*To Follow:*

**Pan Fried Sea Bass (gf)**

potato parmentier, roasted fennel & paprika butter

**Moroccan Tagine Burger (Ve,gfo)**

Spiced apricot, oat & chickpea patty, with vegan garlic mayo, little gem, beef tomato, vegan bun & handcut chunky chips

**The Arborhouse Stack Burger (gfo)**

2x quarter pounder beef patties, streaky bacon, smoked applewood cheddar, little gem, beef tomato, sliced gherkin, homemade onion jam, brioche bun & handcut chunky chips

**Roasted Butternut Risotto (Ve,gf)**

*with rocket leaves*

**Butchers Sausages**

*with wholegrain mustard mash, gravy & garden peas*

*To Finish:*

**Sticky Toffee Pudding (gf)**

*with vanilla ice-cream*

**Apple & Blackberry Crumble (V,gf)**

*with homemade custard*

**Trillionaires 'Cheesecake' (Ve,gf)**

*with vegan vanilla ice cream*

**White Chocolate Brulee (V)**

*with homemade shortbread*