



Tavern set menu

2 courses £19 / 3 Courses £23 per person

Pumpkin soup with sour cream and toasted pumpkin seeds (V)

Oaked smoked Scottish salmon with avocado Windsor apple
and fennel salad

Venison Scotch egg, gherkins & cranberry relish



Famous Tavern Fish Pie with mashed potato and buttered peas

Crispy chicken Schnitzel, Holstein fried egg and Parmesan

Wild mushroom and butternut squash risotto (V)



Sticky toffee pudding with clotted cream and caramel sauce

Prune and Armagnac frangipane tart with apricot coulis

Crème brulée, spiced berry compote

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill