

FIXED MENU

STARTERS

MISO GLAZED MACKEREL

pickled cucumber, crème fraiche, croutons

RABBIT RILLETTES

cornichons, radish, frisée, toasted brioche

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

MAIN COURSES

PAN-FRIED SALMON

toasted quinoa, shaved fennel, samphire, cucumber, orange & miso sauce

CORN-FED CHICKEN SUPREME

mash potato, braised baby gem, mushroom & green peppercorn sauce

STRACCETTI PASTA (v)

sun dried tomato, pesto, peppers, basil, chilli, garlic

SIDES

£6.00

SAUTÉED POTATOES (ve)

ratte, olive oil

SPINACH (ve)

steamed

SALAD (ve)

mixed leaf, french dressing

BROCCOLI (ve)

tenderstem, olive oil

GREEN BEANS (ve)

sautéed

CHIPS (ve)

triple cooked

DESSERTS & PUDDINGS

LEMON POSSET (v)

lemon zest, berries, toasted muesli

NOUGAT PARFAIT (v, gf)

praline, mango salsa

HOMEMADE ICE CREAM (v)

tiramisu, vanilla, chocolate, coffee

HOMEMADE SORBET (v)

kiwi, plum & ginger, elderflower

3 courses £36.50

2 courses £32.50

(v) Vegetarian (ve) Vegan (gf) Gluten friendly

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.