

FIXED MENU

STARTERS

HERITAGE TOMATO SALAD (v)

burrata, basil, broad beans, garden peas

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED CHICKEN CROQUETTE

pickled cucumber, watermelon, spicy teriyaki sauce

MAIN COURSES

PORK TENDERLOIN

parsnip purée, caramelised pearl onion, potato straws, fig & apple sauce

GRILLED SEA BASS

black venus rice, peas, samphire, crispy curly kale, beurre blanc sauce

CHARRED HISPI CABBAGE (ve)

romesco purée, chickpeas, toasted almonds, spring onions, spicy 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)

olive oil

CHIPS (ve)

triple cooked

DESSERTS & PUDDINGS

LEMON POSSET (v)

toasted oats, lemon gel, freeze dried berries

STRAWBERRY TRIFLE (v)

sponge fingers, sweet sherry, custard

HOMEMADE ICE CREAM (v)

*chocolate, vanilla, coffee,
hazelnut, pistachio*

HOMEMADE SORBET (ve)

*pear, lemon, pineapple,
plum and ginger*

3 courses £36.50

2 courses £32.50

(v) Vegetarian (ve) Vegan

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.