

# 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.