

FIXED MENU

STARTERS

ROASTED BEETROOT SALAD (v)

goat's cheese curd, walnuts, mandarin segments, wild rocket

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAIN COURSES

CHICKEN KIEV

potato purée, crispy prosciutto, leeks, broccoli, peas, aioli sauce

CONFIT PORK BELLY

celeriac puree, honey glazed beetroot, baby watercress, mustard jus

MISO GLAZED CELERiac STEAKS (ve)

aubergine caviar, padron peppers, crispy cavallo nero

SIDES

£6.50

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

CRÈME BRÛLÉE (v)

shortbread biscuit

APPLE TART (v)

vanilla ice cream

HOMEMADE ICE CREAM (v)

*vanilla, chocolate, coffee,
strawberry, pistachio*

HOMEMADE SORBET (ve)

*lemon, blackcurrant,
elderflower*

3 courses £39.00

2 courses £34.00

(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.