

GOOD FRIDAY & EASTER SATURDAY

FRIDAY 29TH & SATURDAY 30TH MARCH

STARTERS

SOUP OF THE MOMENT (ve)
cress, croutons, olive oil

SALMON RILLETTES
sourdough toast, pickled cucumber

CARAMELISED GOAT'S CHEESE SALAD (v)
watermelon, pickled red onion, basil & white balsamic



MAIN COURSES

PAN-FRIED CALVES LIVER
bacon lardons, pearl onion, mash potato, micro watercress

SKATE WING
fennel purée, samphire, mussels, lemon & caper sauce

SWEETCORN & SPRING ONION FRITTERS (ve)
sautéed spinach, vegan crème fraîche, vegetable crisps, sauce vierge, coriander

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

RHUBARB PANNA COTTA (v)
pistachio crumbs

COCONUT QUINDIM CAKE (v)
cream cheese, chocolate ice cream

HOMEMADE ICE CREAM (v)
*chocolate, vanilla, coffee,
hazelnut, pistachio*

HOMEMADE SORBET (ve)
*pear, lemon, plum and ginger,
kiwi, pineapple*

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.