

# FIXED MENU

BASKET OF FRESH BREADS (v) (two persons) £6.50

*granary, classic & rosemary sourdough*

## STARTERS

CHERRY TOMATO BRUSCHETTA (v)

*burrata, basil, balsamic pearls*

SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

SMOKED HADDOCK & SALMON FISH CAKE

*poached egg, wholegrain mustard beurre blanc*

## MAIN COURSES

PAN FRIED COD CHEEKS

*potato gnocchi, wild mushrooms, croutons, wild garlic butter*

GRILLED POUSSIN

*chorizo, asparagus, spring greens, pearl barley, thyme jus*

CRUSHED JERUSALEM ARTICHOKE (ve)

*salsify, beetroot crisps, bok choy, almonds, harissa romesco sauce*

## 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*

WARM RHUBARB JALOUSIE (v)

*blueberry ice cream*

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.