

FIXED MENU

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 £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.