

FIXED MENU

APRIL & MAY

STARTERS

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

POLPO ALLA PIGNATA

octopus, sourdough toast, potatoes, garlic, tomato

DEEP FRIED BRIE

fig & pear compote, crispy prosciutto, micro salad

MAIN COURSES

BRAISED PORK CHEEKS

parsnip purée, wild garlic, carrot crisps

PAN-FRIED STONE BASS

crushed jersey royals, spring onion, chives, hollandaise sauce

SMOKED TOFU BOURGUIGNON (ve)

pearl onion, mushroom, potato purée

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 SEMIFREDDO (v)

*marscarpone mousse, shortbread crumbs,
dried raspberries*

ÎLE FLOTTANTE (v)

honeycomb, toasted flaked almond

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.