

FIXED MENU

STARTERS

COD BRANDADE

'two cod', rye bread toast, olive tapenade, lemon balm

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

MINTED LAMB CROQUETTE

hollandaise, fresh mangetout salad

MAIN COURSES

CHICKEN SUPREME

truffle mash, braised baby gem, morel sauce

PAN-FRIED SEA TROUT

beetroot purée, spring peas & pancetta, fennel, salsa verde

FALAFEL & PORTOBELLO MUSHROOMS (ve)

red cabbage, tomato concassé, coriander, cress, garlic

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

BLUEBERRY CLAFOUTIS (v)

lavender cream

STRAWBERRY PAVLOVA (v)

cream, coulis, lemon balm

HOMEMADE ICE CREAM (v)

*chocolate, vanilla, coffee,
hazelnut, pistachio*

HOMEMADE SORBET (ve)

*pear, lemon, pineapple,
plum and ginger*

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.