

FIXED MENU

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

granary, classic & rosemary sourdough

STARTERS

HAM HOCK & CRISPY DUCK EGG

braised ham hock, pea shoots, toasted brioche

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

ROASTED PEACH SALAD (ve)

plant-based feta crumbs, toasted almonds & vanilla vinaigrette

MAIN COURSES

PAN FRIED SCOTTISH SALMON

toasted quinoa, shaved fennel, samphire, cucumber, orange & miso sauce

GRILLED PORK TENDERLOIN

*tomato & apple purée, swiss chard, manchego cream sauce,
black pudding crumbs, crispy potato straws*

BRAISED CHINESE EGG PLANT (ve)

potato purée, pickled chilli, spring onions, coriander, hoisin 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

PINEAPPLE CARPACCIO (v)

*blood orange panna cotta, mint oil,
lime sorbet, burnt coconut crisps*

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.