

FIXED MENU

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

granary, classic & rosemary sourdough

STARTERS

WALDORF SALAD

apple, celery, grapes, baby gem, walnuts, yoghurt

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

CHARRED MACKEREL

heritage tomato, croutons, coriander, red onion, preserved lemon

MAINS

PAN FRIED FILLET OF COD

mussels (optional), rainbow chard, beurre blanc, herb salad

CONFIT RABBIT

pancetta, sweet potato puree, baby beetroot, raisins, pearl onion, tomatoes, cotes de jura sauce

CRISPY ENOKI MUSHROOM (ve)

red onion marmalade, whipped vegan feta, spring onion, bok choy, sauce vierge

SIDES

£6.50

SAUTÉED POTATOES (ve)

SPINACH (ve)

MIXED LEAF SALAD (ve)

TENDERSTEM BROCCOLI (ve)

GREEN BEANS (ve)

TRIPLE COOKED CHIPS (ve)

DESSERTS & PUDDINGS

CRÈME BRÛLÉE (v)

shortbread biscuit

GELO DI CANTALUPO (v)

*cold melon pudding,
crushed pistachio 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

(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.