

# FIXED MENU

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

*granary, classic & rosemary sourdough*

## STARTERS

**HOT SMOKED TROUT**

*jersey royal, capers, parsley, spring onion, radish, dill vinaigrette,*

**SOUP OF THE MOMENT (ve)**

*cress, croutons, olive oil*

**WARM GOAT'S CHEESE, BLACK OLIVE GRISSINI**

*candied walnuts, olive tapenade, croutons, tarragon honey*

## MAINS

**PAN FRIED SEA BREAM**

*spring vegetable caponata, spiced citrus salad*

**BRAISED CHUCK STEAK**

*parsnip & truffle puree, spring cabbage, crispy carrot*

**SPRING PEA & ASPARAGUS RISOTTO (v)**

*wild garlic, pistachio crumbs*

## 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*

**ITALIAN CASTAGNOLE (v)**

*rhubarb compote, yoghurt sorbet*

**APPLE TART (v)**

*vanilla ice cream*

**HOMEMADE ICE CREAM (v)**

*vanilla, chocolate, coffee,  
strawberry, pistachio*

**HOMEMADE SORBET (ve)**

*lemon, blackcurrant,  
elderflower*

**£42.00 (three courses)**

(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.