

SEASONAL

Our Fixed Price Menu

BASKET OF FRESH BREADS (v) (two persons) £6.50
granary, classic & rosemary sourdough

STARTERS

CRISPY PRAWN CROQUETAS
pickled fennel, warm tomato & pepper relish

SOUP OF THE MOMENT (ve)
cress, croutons, olive oil

MEDITERRANEAN ROASTED PEACH SALAD (v)
feta mousse, hazelnuts, basil, frisée, blackberries, fig vincotto

MAINS

PAN FRIED STONE BASS
mussels, courgettes spaghetti, butter monté

CONFIT DUCK A L'ORANGE
pancetta, sweet potato purée, beetroot, raisins, orange segments, watercress salad

STRACCETTI PASTA (v)
sun-dried tomato pesto, peppers, basil, chilli & garlic

SIDES - £6.50

SAUTÉED POTATOES (ve)
TENDERSTEM BROCCOLI (ve)

SPINACH (ve)
GREEN BEANS (ve)

MIXED LEAF SALAD (ve)
TRIPLE COOKED CHIPS (ve)

DESSERTS & PUDDINGS

CRÈME BRÛLÉE (v)
shortbread biscuit

LEMON TIRAMISU (v)
*mascarpone cream, lemon soaked
sponge, lemon zest*

APPLE TART (v)
vanilla ice cream

HOMEMADE ICE CREAM (v)
*vanilla, chocolate, coffee,
strawberry, pistachio & almond*

HOMEMADE SORBET (ve)
*lemon, blackcurrant,
elderflower*

£42.00

(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.