

# SEASONAL our fixed price menu

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

*granary, classic & rosemary sourdough*

## STARTERS

ROASTED CORNISH MACKEREL

*beetroot, celeriac remoulade, bread crisp, pickled carrot*

SOUP OF THE MOMENT (ve)

*stilton crumbs, croutons*

RABBIT RILLETTES

*sourdough toast, mustard cress, pickled cucumber & mustard seeds*

## MAINS

PAN FRIED COD FILLET

*cauliflower mousseline, spinach, crispy capers, saffron beurre blanc*

CORNFED CHICKEN SUPREME

*charred corn, jalapeño, coriander, sweetcorn cream*

GNOCCHI ALLA NORMA (ve)

*fried aubergine, basil, grated ricotta, tomato sauce*

## 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*

PEAR BELLE HELENE (v)

*poached pear, chocolate cremeux,  
almond tuile*

APPLE TART (v)

*vanilla ice cream*

HOMEMADE ICE CREAM (v)

*vanilla, chocolate, coffee,  
strawberry, pistachio*

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.