

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)

cress, croutons, olive oil

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 fully between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.