

# Fixed Price Menu

## Lunch

Thursday - Sunday

2 Course 27

3 Course 34



## Dinner

Wednesday - Friday

2 Course 30

3 Course 38

## Starters

### Leek Velouté

Smoked Haddock | Beignet | Dill Crème Fraîche

D G

### Asian Cured Stone Bass

Gochujang | Sesame | Mooli | Soy | Nori

### Dry Rub Pork Belly

Carrot | Mustard | Pearl Onions

## Mains

### Miso Honey Glazed Cod

Mussels | Olives | Ginger | Beurre Blanc

D G

### Short Rib

Bacon | Shallot | Carrot | Pickled Onions

G

### Charred Cauliflower

Pickled Raisins | Carrots | Leeks | Green Mojo Verde

Ve

6 Triple Cooked Chips | Parmesan | Truffle Emulation

D

Roasted Brussel Sprouts | Soy | Walnuts | Bacon

G N

Tenderstem Broccoli | Kimchi Butter

Ve

New Potatoes | Teriyaki | Sesame Seeds

Ve

## Desserts

### Cherry Caramel

Chocolate Aerated Sponge | Kirsch Cherries

D G V

### Lemon & Verbena Custard

Pear | Stout Spiced Cake | Pear Lemon Verbena Sorbet

D G

### Selection of Three World Cheeses

Chutney | Biscuits

D G N

**please inform your server of any dietary requirements | Vegan Menu available on request**  
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian