

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 31

3 Course 40



Dinner

Wednesday - Friday

2 Course 34

3 Course 44

Starters

Cider & Onion Velouté

Apple | Charcoal Cheddar

D G V

Miso Glazed Mackerel

Cucumber | Chilli | Parsley | Garlic

G

Pork Roulade

Morcilla | Apple | Blackberry | Crackling

G

Mains

Treacle Glazed Beef Cheek

Kale | Pomme Puree | Carrot Fondant

D G

Hake

Clam | Asparagus | Nori | Pico de Gallo | Dill

Salt-Roasted Celeriac

Spiced Cauliflower | Raisin Vinegar | Kale | Crispy Celeriac

Ve

6

Triple Cooked Chips | Truffle Mayonnaise | Parmesan

D V

Hispi Braised Cabbage | Miso Glaze | Herb Dressing

G V

Tenderstem Broccoli | Lemon | Garlic

Ve

New Potatoes | Gamja-Bokkeum (Korean Sweet Chilli & Soy)

Ve

Sides

Desserts

Sticky Toffee Pudding

Brandy | Honey | Butterscotch Ice Cream

D G

Matcha Panna Cotta

Aquafaba Meringue | Coconut | Raspberry | Granola

G Ve

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