

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 31

3 Course 40



Dinner

Wednesday - Friday

2 Course 34

3 Course 44

Starters

Red Thai Coconut Velouté

Prawn Fritter | Crispy Onions | Yoghurt (contains shellfish)

D G

Salmon Tataki

Sesame | Teriyaki | Fennel | Chilli

G

Chicken Liver Parfait

Sour Berry | Brioche | Hazelnut | Fig

D G N

Mains

Pork Belly

Mustard | Bone Marrow | Charred Cauliflower | Swiss Chard

D

Red Mullet

Bok Choy | Black Garlic | Tomato | Curry | Coconut

Butternut Squash Terrine

Black Garlic | Spinach | Seeded Granola | Roscoff Onion | Lovage

G Ve

6

Sides

Triple Cooked Chips | Smoked Garlic | Parmesan

D V

Cauliflower & Cheese | Herb Dressing | Bacon

D G V

Roast Baby Carrots | Hazelnuts | Pomegranate Crème Fraîche

D N V

Baked New Potatoes | Bombay Butter

Ve

Desserts

Elderflower Marshmallow

Red Grape | Sesame | Lemon

Ve

Torta Della Nonna

Almond | Pinenuts | Pear | Custard

D G N V

Cheese Course

Blue Murder | Yeast | Sourdough | Grape

D G

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