

**SET 2/3 COURSE MENU - £22.5 / £27.5**

**TO BEGIN**

*THE LOCALS' NEGRONI £12.5*

BREAD – homemade sourdough focaccia, oil & balsamic (VE) £5 / marmite butter £6

**STARTERS**

ARANCINI – beetroot & tarragon arancini, goats' cheese sauce (V)

NICOISE – confit tuna, French beans, tomato, potato, egg, anchovies, olives, mustard dressing

CHICKEN TERRINE – leek, apricot, prunes, cherry, chicken crackling

**MAINS**

DAHL – red lentil dahl, coconut yoghurt, crispy onions (VE)

SKATE – pan roasted wing, Romanesco, beurre noisette, capers, aged sherry vinegar

FAGGOTS – homemade, crispy bacon, caramelized onion, greens, red wine jus

HANGER STEAK – 8oz, mushroom puree, red wine jus, *served pink (£5 supplement)*

**SIDES**

POTATOES – confit garlic, soft herbs, capers (VE) £5

COURGETTE – cashew & miso puree, coriander dressing, pomegranate (VE) £8

**DESSERTS**

RUM BABA – rum & raisin ice cream (V)

*Pair with – Vin Santo del Chianti Rufina, Selvapiana 2015, Tuscany, Italy - £14 (70ml)*

ICE CREAM – vanilla / cardamom / strawberry ripple / raspberry ripple – any 2 (V)

*Add a shot of – Martell V.S. £6 (25ml) / Amaretto £5 (25ml) / Baileys £6.5 (50ml) / Pedro Ximénez £13 (70ml)*

SORBET – mango / strawberry / raspberry – any 2 (VE)

*Pair with – Maximin Grunhaus 'Abtsberg' Grosse Lage Riesling Spatlese, 2022, Mosel, Germany - £8.5 (70ml)*

**IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS,  
PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER**  
*"GAME DISHES MAY CONTAIN SHOT / FISH MAY CONTAIN BONES"*

**A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL**

---