

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