

SET MENU - 2 COURSES £22.5 / 3 COURSES £27.5

LUNCH: WEDNESDAY – SATURDAY (12PM – 3PM)

DINNER: MONDAY – THURSDAY (5:30PM – 6:45PM)

TO BEGIN

OLIVES – pitted, marinated gordal olives (VE) £4

BREAD – homemade focaccia, with oil & balsamic (VE) £5 / with confit garlic & chive butter £6

STARTERS

MELON – pickled cantaloupe melon, feta, chilli, mint (V)

POLLOCK – crudo, citrus, cucumber, labneh

PIGEON – pan roasted breasts, raspberries, cashew nut dukkah, Castelfranco radicchio, raspberry dressing

MAINS

PISSALADIÈRE – courgette & confit tomato Pissaladière, summer leaves, toasted almonds (V)

CHICKEN – confit leg of Devon free range chicken, leeks, romesco sauce

SEA BASS – pan fried fillet, mussels, cucumber, Vadouvan sauce

STEAK – chargrilled pork rib-eye (8oz), rocket, chimichurri butter (£4 supplement)

SIDES

POTATOES – green beans, aioli, crispy onions (V) £5

BROCCOLI – roasted tender stem, piri piri butter £5

DESSERTS

GOOSEBERRY FOOL – ginger biscuit

Pair with - Tokaji Aszú 6 Puttonyos, Dobogó, 2018, Tokaj, Hungary - £17.5 (70ml)

ICE CREAM – vanilla / chocolate stracciatella / peach & raspberry - any 2 (V)

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

SORBET – strawberry / raspberry / cucumber & mint- 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