

3 courses with a cocktail £32.00

STARTERS

Cauliflower v

Curry, coconut milk, apple & coriander

Kale v

*grilled broccoli, yoghurt, & garlic dressing
pumpkin seeds, croutons, parmesan*

Salmon

tartare, paprika mayo, chilli, radish

Game

terrine, pastry crust, wild mushrooms

MAINS

Risotto vG

Jerusalem artichoke, saffron arborio rice

Sea Bream

venus black rice, kohlrabi, ginger, beurre blanc

Pork Belly

mustard mash, fresh apple, cider jus & herb salad

200gr Hanger steak

green beans, Café de Paris butter

DESSERTS

Floating island

roasted pineapple & vanilla

Rhubarb vG

poached in pomegranate, vanilla sponge

Tart

chocolate & custard, salted caramel ice cream

Selection 3 cheeses (£5 supplement)

figs & fennel chutney, homemade crackers

VG- suitable for vegan requirements, V- suitable for vegetarian requirements

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.12.5% discretionary service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness