

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Stilton, capers and parsley

KILN-ROAST SALMON TIAN

Avocado with lemon, dill crème fraîche and granary toast

BANG BANG CHICKEN

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

MAINS

HALLOUMI SALAD

Baby gem lettuce with apple, grapes, basil, toasted pine nuts, grated cheese and a herb dressing

HADDOCK MORNAY

Creamed potato, spinach, wholegrain mustard velouté and poached hen's egg

DUCK PAPPARDELLE

Slow-braised duck with lamb and beef ragu sun-dried tomatoes, shaved Parmesan and parsley

STEAK, EGG AND IVY CUT CHIPS

Thinly beaten rump steak, Ivy cut chips and a fried hen's egg
£3.95 supplement

SIDES

Peas, mangetout and baby shoots	3.95	San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95
Truffle and Parmesan chips	5.50	Extra virgin olive oil mashed potato	3.95
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95	Sprouting broccoli, lemon oil and sea salt	4.75
Green beans and roasted almonds	4.25	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Jasmine rice with toasted coconut and coriander	3.75	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.50
Ivy cut chips	4.50		

DESSERTS

YOGHURT SORBET

With strawberry sauce and shortbread

BLACKSTONE VINTAGE CHEDDAR

Aged Cheddar cheese served with rye crackers, apple and celery

ALMOND AND BLUEBERRY PANNA COTTA

Limoncello sauce, almond tuile and gold flakes

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.