

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

WHIPPED RICOTTA WITH PISTACHIO

Shaved courgette, endive and croutons

MINI FISHCAKE

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

KOREAN FRIED CHICKEN SALAD

Pak choi, baby gem, sesame, ginger and beansprouts

MAINS

GARDEN PEA RISOTTO

Served with goat's cheese, rocket and baby shoot salad

LAMB PAPPARDELLE

Slow-braised lamb and beef ragu with sun-dried tomatoes, parsley and lemon gemolata

SEA BREAM

Fennel, apple and watercress salad, chive and Champagne velouté

STEAK, EGG AND IVY CUT CHIPS

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

SIDES

Ivy cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50

Peas, mangetout and baby shoots	3.95
Sprouting broccoli, lemon oil and sea salt	4.75
Green beans and roasted almonds	4.25
Jasmine rice with toasted coconut and coriander	3.50

DESSERTS

YOGHURT SORBET

With strawberry sauce and shortbread

BARBER'S MATURE CHEDDAR

Aged Cheddar cheese, served with rye crackers, apple and celery

RICH CHOCOLATE MOUSSE

Dark chocolate mousse with raspberries and a crunchy, salted hazelnut caramel topping

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.