

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

WHIPPED RICOTTA WITH PISTACHIO

Shaved courgette, endive and croutons

SMOKED MACKEREL

Smoked mackerel rillettes with pepper and granary toast

ROASTED TOMATO SOUP

Red pepper, crumbled Greek style "cheese", pine nuts and coriander

MAINS

CHARGRILLED HALLOUMI

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

BAKED SALMON FILLET

Asian glaze, jasmine rice, pak choi and radish

CHICKEN CAESAR SALAD

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

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

Truffle and Parmesan chips

5.50

Baby gem lettuce, herb dressing, cheese and pine nuts

4.95

Green beans and roasted almonds

4.25

Jasmine rice with toasted coconut and coriander

3.75

Ivy cut chips

4.50

San Marzolino tomato, yellow tomato and basil salad with sherry vinegar dressing

3.95

Extra virgin olive oil mashed potato

3.95

Sprouting broccoli, lemon oil and sea salt

4.75

Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander

4.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

4.50

DESSERTS

TROPICAL SORBET

With lime, coconut and white chocolate sauce

CAMEMBERT

Unpasteurised soft French cheese, served with rye crackers, apple and celery

CHOCOLATE BROWNIE

Rich chocolate mousse, vanilla ice cream and cocoa nibs

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.