

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

GOAT'S CURD AND FIG

Chicory, crushed hazelnuts and truffle honey

KILN-ROAST SALMON

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

HAM HOCK CROQUETTE

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

MAINS

SWEET POTATO KERALAN CURRY

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

COD GOUJONS

Tartare sauce and thick cut chips

HOISIN-GLAZED CRISPY DUCK LEG

Pak choi and coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

SIDES

Peas, sugar snaps and baby shoots	3.75
Thick cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

Green leaf salad with mixed herbs	3.50
Sprouting broccoli, lemon oil and sea salt	4.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	4.25

DESSERTS

YOGHURT SORBET

With strawberry sauce and shortbread

FOURME D'AMBERT

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

RICH CHOCOLATE MOUSSE

Dark chocolate mousse with raspberries and a salted crunchy 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.