

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

APPLE AND GRAPE SALAD

Baby gem, pine nuts, cheese, baby basil and herb dressing

SMOKED MACKEREL

Smoked mackerel rillettes with pepper and granary toast

CONFIT RABBIT CROQUETTES

Mustard and tarragon sauce with balsamic onions

MAINS

MUSHROOM AND TRUFFLE LINGUINE

Creamed mushrooms, grated cheese, rocket and grated truffle

CHARGRILLED CHICKEN CURRY

Jasmine rice, sweet potato crisps, chilli and spinach

SEA BREAM

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

STEAK, EGG AND IVY CUT CHIPS

Thinly beaten rump steak, Ivy cut chips and a fried hen's egg
£4.50 supplement

SIDES

Peas, mangetout and baby shoots	4.25	San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	4.25
Truffle and Parmesan chips	5.75	Extra virgin olive oil mashed potato	4.50
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95	Sprouting broccoli, lemon oil and sea salt	5.25
Green beans and roasted almonds	4.75	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.75
Jasmine rice with toasted coconut and coriander	3.75	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Ivy cut chips	4.50		

DESSERTS

AMARENA CHERRY ICE CREAM

With chocolate sauce

FOURME D'AMBERT

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

CRÈME BRÛLÉE

Classic set vanilla custard with caramelised sugar crust

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.