



SET MENU



Two courses - 17.95

Three courses - 22.95

{ STARTERS }

Fried halloumi

*Red pepper purée, tomatoes,
pesto and watercress*

Gravlax

*Cured salmon, dill pickled
cucumbers, wholegrain mustard
and dill dressing, granary toast*

Creamed white onion soup

*Caramelised onion and
truffle mascarpone*

{ MAINS }

Plant-based Malaysian curry

*Sweet potato, toasted coconut, red chilli,
coriander and jasmine rice*

Grilled chicken salad

*Baby gem, grapes, apple, pine nuts,
cheese, herb dressing and baby basil*

Cod goujons

Tartare sauce and chips

Steak, egg and chips

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

{ SIDES }

Peas, mangetout and baby shoots

3.95

Truffle and Parmesan chips

5.25

Baby gem lettuce, herb dressing,
cheese and pine nuts

4.50

Green beans and roasted almonds

4.25

Jasmine rice with toasted coconut
and coriander

3.50

Ivy cut chips

3.95

San Marzanino tomato, yellow tomato

3.95

and basil salad with sherry vinegar dressing

Extra virgin olive oil mashed potato

3.95

Sprouting broccoli,

4.75

lemon oil and sea salt

Fregola and cauliflower couscous,

4.25

red pepper, coconut yoghurt and coriander

Creamed spinach, pangrattato,

4.25

toasted pine nuts and grated Parmesan

{ DESSERTS }

Vanilla ice cream

*Served with warm salted
caramel sauce*

Camembert

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

Blackberry pannacotta

*Set almond and Amaretto
pannacotta with blackberries*

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.