



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

{ SIDES }

Peas, mangetout and baby shoots	3.95	San Marzanino tomato, yellow tomato	3.95
Truffle and Parmesan chips	5.25	and basil salad with sherry vinegar dressing	
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50	Extra virgin olive oil mashed potato	3.95
Green beans and roasted almonds	4.25	Sprouting broccoli,	4.75
Jasmine rice with toasted coconut and coriander	3.50	lemon oil and sea salt	
Chips	3.95	Fregola and cauliflower couscous,	4.25
		red pepper, coconut yoghurt and coriander	
		Creamed spinach, pangrattato,	4.25
		toasted pine nuts and grated Parmesan	

{ 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.