



SET MENU



Two courses - 17.95

Three courses - 22.95

{ STARTERS }

Creamed white onion soup
*Caramelised onion
and truffle mascarpone*

Fried halloumi
*Red pepper purée, tomatoes,
pesto and watercress*

Korean chicken salad
*Pak choi, baby gem, sesame,
ginger and beansprouts*

{ MAINS }

Wild mushroom and truffle linguine
*Creamed wild mushrooms, grated cheese,
rocket and grated truffle*

Pan-fried salmon fillet
*Fennel, clementine, dill and
watercress with chilli and mint yoghurt*

Lamb pappardelle
*Slow-braised lamb and beef ragu
with sun-dried tomatoes, parsley
and lemon gremolata*

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 and basil salad with sherry vinegar dressing	3.95
Truffle and Parmesan chips	5.75		
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.50
Green beans and roasted almonds	4.25	Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.75	Sprouting broccoli, lemon oil and sea salt	4.75
Chips	4.50	Creamed polenta with pesto Parmesan and pine nuts	3.95

{ DESSERTS }

Crème brûlée
*Classic set vanilla custard
with caramelised sugar crust*

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

Rich chocolate mousse
*Dark chocolate mousse with
raspberries and a crunchy, salted
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 13.5% will be added to your bill.