

SET MENU

TWO COURSES

17.95

THREE COURSES

22.95

STARTERS

GARDEN PEA & NETTLE SOUP

Crumbled Greek style "cheese"
and crushed peas

APPLE AND GRAPE SALAD

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

SHREDDED BEEF

Mustard beef with
cornichons, lamb's lettuce
and granary toast

MAINS

CHARGRILLED HALLOUMI

Courgette tapenade, Gordal olives with
baby basil and rustic tomato sauce

CHICKEN CAESAR SALAD

Grilled chicken, baby spinach, avocado,
cos lettuce, sourdough croutons and
Parmesan dressing

BAKED SALMON FILLET

Asian glaze, jasmine rice,
pak choi and radish

STEAK, EGG AND IVY CUT CHIPS

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

SIDES

Ivy cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	4.75
Truffle and Parmesan chips	5.25	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.95	Green beans and roasted almonds	4.25
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Jasmine rice with toasted coconut and coriander	3.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25	Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50		
Peas, mangetout and baby shoots	3.95		

DESSERTS

YOGHURT SORBET

With strawberry sauce
and shortbread

CAMEMBERT

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

ALMOND PANNA COTTA

With a rhubarb and raspberry
sauce, Amaretto, crispy almond
tuile, gold flakes

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.