



Aperitif

Gin & Tonic of the Week - £5.80

Victoria's Rhubarb Fizz - £8.50

Negroni - £7.00

Bloody Mary - £7.50

Vesper Martini - £7.50

3 Courses £21.95

2 Courses £19.95

Starters

Crab cake, aioli, butternut & miso velouté

(Skye's English Chardonnay, Hush Heath 2015 £5.70/175ml)

Ham hock terrine, smoked beetroot, aubergine ketchup, toast

(Merlot 2015 Santa Rosato £4.95/175ml)

Mains

Pork belly, pommes purée, tenderstem

(Gavi di Gavi £6.90/175ml)

Fillet of bream, mussels, saffron potatoes, spinach, lobster sauce

(Sauvignon de Touraine 2015, Domaine Renaudie, £6.90/175ml)

Desserts

Rosehip & hibiscus panna cotta, green tea ice cream

(Prosecco NV Extra Dry, Porta Leone" £5.50/125ml)

Chocolate pot, vanilla ice cream, honeycomb

(Moscatel Setubal £7.80/50ml)

Sides - £3.50

Mixed Greens | House Chips | Pommes purée | Dauphinoise |
Cardamom glazed carrots

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise