



Aperitif

Gin & Tonic of the Week - £6.80

Victoria's Rhubarb Fizz - £8.50

Negroni - £8.50

Bloody Mary - £7.50

Vesper Martini - £8.50

3 Courses £22.95

2 Courses £19.95

Starters

Mushroom & truffle veloute, cheese croquette
(Pinot Grigio, Castel Firmian, Mezzacorona 2017 £6.40/175ml)

Smoked salmon, pickled beetroot, horseradish cream
(Cotes de Provence Rose, Saint Roch-les-Vignes, France 2016 £8.00/175ml)

Mains

Old spot pork loin, red cabbage, pommes puree, blackberry jus
(Gavi di Gavi £6.90/175ml)

Fillet of sea bream, crushed potato, spinach, cockle butter
(Sauvignon Touraine, Haut Perron £6.90/175ml)

Desserts

Chocolate & hazelnut cremeaux, honeycomb, blackberry sorbet
(Bramley & Gage Raspberry Liqueur £4.00/50ml)

Sticky toffee pudding, toffee sauce, vanilla ice cream
(Pedro Ximenez Colosia Sherry £5.00/50ml)

Sides - £4.00

Buttered Kale | House Chips | Sweet potato fries (£4.45) | 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