



Set Menu

3 Courses £29.95

2 Courses £25.95

Starters

Pork Cheek & Miso Raviolo, Aged Parmesan, Butternut & Vanilla
(Gavi Di Gavi, La Contesa £6.90/175ml)

Cured Trout, Tartare, Lemon Gel, Hummus
(Cotes de Provence Rose, Saint Roch-Les-Vignes £8.00/175ml)

Mains

Cornfed Chicken, Burnt Hispi, Dauphinoise, Jus
(Torcicoda, Primitivo £7.00/175ml)

Fillet of Hake, New Potato, Tenderstem, Passion Fruit Beurre Blanc
(Sauvignon Blanc, Touraine 2020 £6.90/175ml)

Desserts

Chocolate Choux Bun, Cremeux, Blackberry Sorbet
(Chambord, Black Raspberry Liqueur £5.00/35ml)

Sticky Toffee Pudding, Caramel Custard
(Akashi Tai, Plum Infused Sake £6.50/50ml)

Sides

Triple Cooked Chips £5.00

Mixed Leaves, Gari, Yuzu Kosho Dressing £5.00

Glazed New Potato, Spiced Dukkah £5.00

Burnt Hispi, Chermoula £5.00

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