



## Aperitif

Gin & Tonic of the Week - £8.80

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

Cep mushroom velouté, quail egg, cheese croquette, parmesan  
(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

Corn fed chicken supreme, glazed carrot, roasted plum, pommes purée  
(Ribera del Duero, Riberal Roble £6.80/175ml)

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

## Desserts

Orange posset, blackberry & liquorice sorbet, hazelnut sable  
(Bramley & Gage Raspberry Liqueur £4.00/50ml)

Sticky toffee pudding, toffee sauce, vanilla ice cream  
(Pedro Ximenez Nectar £7.80/50ml)

## Sides - £4.00

Mixed greens | House Chips | Sweet potato fries (£4.45) | Cardamom glazed carrots |  
Pommes Dauphinoise

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

