



STARTER

Artisan bread & butter 2.50
Roasted sweetcorn soup, basil cress
English peaches, chicory, blue cheese, walnuts, orange dressing
Sardines on toast, tomato, black olive, salsa Verde
Game terrine, pickled onion, cornichons, grilled sourdough

MAIN

Tagliatelle pasta, mushroom, truffle, Parmesan cheese
Corn-fed chicken breast, pearl barley, cabbage, baby onions
Pumpkin spelt risotto, crispy sage, pumpkin seeds
Cornish hake, crushed potatoes, kale, caper butter sauce

DESSERT

Pear & almond tarte, milk ice cream
Victoria plum & apple crumble, vanilla ice cream
Chocolate brownie ice cream sundae, pecan nuts
Ice creams & sorbets selection

2 courses 25.00

3 courses 30.00

Pre – Selected pairing at 15.00 per person

SIDE

Triple cooked chips
Minted new potatoes
Rocket & Parmesan salad

Potato purée, truffle oil
Mixed greens, confit shallots
Chantenay carrots, honey & dill

3.50

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Be aware that some dishes may contain nut traces

If you have any specific allergies, please inform a manager

Available on Monday-Friday from 12pm – 2.30pm up to 8 people