



SET MENU

2 Courses 27 | 3 Courses 32

STARTERS

Chicken Caesar Salad / anchovies, croutons, aged Parmesan

Salmon Tartare / avocado purée, wasabi yoghurt, pickled baby radish, croutons

Quinoa & Artichoke Salad / cucumber, rocket, toasted seeds, sun dried tomatoes & citrus dressing (vg/gf)

MAINS

Poached Cornish Pollock / crushed peas, mussel and saffron cream (gf)

Chicken Coq au Vin / parsley mash, red wine jus (gf)

Summer Vegetarian Curry / lime rice and mango chutney (vg, gf)

DESSERTS

Peach Melba / coyo, raspberries and buckwheat biscuit (vg/gf)

Roasted Pineapple / caramel glaze, chilli lime sorbet (vg/gf)

Classic Crème Brûlée (gf)

SIDES

Rosemary Salted Fries (vg) 4.50

Herb Pomme purée (v/gf) 4.50

Gem Heart with soya and Mooli dressing (vg) 4.50

Orange and Tarragon Glazed Carrots (v) 4.50

Buttered Green Beans (v) 4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces.

If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

Available Monday to Friday, for parties of up to 8 people.