



SET MENU

2 COURSES £25 / 3 COURSES £29
COMPLIMENTARY GLASS (125ML) OF NYETIMBER INCLUDED

LUNCH & DINNER SERVICE
MONDAY TO FRIDAY TILL 9PM
SATURDAY 5PM TILL 9PM

STARTERS

Roast Jerusalem artichoke, soup artichoke crisp (v)
Scottish smoked salmon, deep fired capers, pickled shallots and pumpernickel bread
Quinoa salad, roasted squash, peppers, mustard cress and citrus dressing (v)
Ham hock terrine, fig and apricot chutney, toasted sourdough & micro salad

MAINS

Chard Broccoli risotto, toasted flaked almonds (v)
Cauliflower steak, sweet raisin puree, pickled artichoke and cauliflower puree (v)
Roasted cornish cod fillet, cream lentil and mushroom with lemon thyme sauce
Dry aged mini sirloin steak, fine beans & pepper corn sauce

DESSERTS

Seasonal Fruit crumble & hazelnut ice cream (v)
Lemon & nutmeg tart with clotted cream
Coco bean vegan brownie with vanilla ice cream (v)
Selection of ice-cream or sorbet

SIDES

Mash Potato with truffle oil	£5.00
Buttered New Potatoes / Mint (v)	£5.00
Koffman Chips with truffle parmesan	£6.00
Buttered carrots parsley	£5.00
Savoy cabbage confit shallots	£5.00
Sweet potato fries	£5.50



If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT. A discretionary service charge of 13% will be added to your bill.

