



SET MENU

2 COURSES £30 / 3 COURSES £35

LUNCH SERVICE
MONDAY TO FRIDAY

DINNER SERVICE
MONDAY TO WEDNESDAY TILL 9PM
THURSDAY TO SATURDAY TILL 6:30PM

STARTERS

- Jerusalem Artichoke soup, Truffled Chantilly Cream, Artichoke Crisps (vg) 309kcal
Oak Smoked Salmon Plate Pumpernickel Crème Fraiche 163kcal
Quinoa Salad, Roasted Squash, Peppers, Mustard Cress, Citrus Dressing (v) 386kcal
Confit Duck And Duck Liver Terrine, Red Onion Marmalade, Brioche 417kcal

MAINS

- Artichoke Tortellini, Courgette Coulis, White sauce (v) 629kcal
Cauliflower Steak, Sweet Raisin Puree, Pickled Artichoke, Cauliflower Puree (v) 794kcal
Seabass En Papillote, Jerusalem Artichoke, Herb Leaf Citrus Salad, Shaved Fennel 260kcal
Grilled Flat Iron steak, Fries, Bernaise Sauce (MR or WD) 1193kcal

DESSERTS

- Seasonal Fruit Crumble, Hazelnut Ice Cream (v) 876kcal
Citrus Lemon Tart, Meringue, Raspberry Coulis, Blood Orange Sorbet 693kcal
Coco Bean Vegan Brownie With Vanilla Ice Cream (v) 549kcal
Selection of ice-cream or sorbet 258kcal

SIDES

Mixed Vegetables / Green Beans, Peas, Tenderstem Broccoli & Mangetout Peas (v)	192kcal	£5.00
Buttered New Potatoes / Mint (v)	232kcal	£5.00
Sweet Potato Fries / Herb Aioli (vg)	805kcal	£5.50
Chantenay Carrots	249kcal	£5.00
Truffle Parmesan fries	954kcal	£6.00
Fries	918kcal	£5.00
Tomatoes & Shallots	43kcal	£6.00
Side salad	30kcal	£5.00

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.
(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults
need around 2000 kcal a day.

13% discretionary service charge will be added to your bill. Prices include VAT.

