



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

- Roast Jerusalem artichoke soup, artichoke crisp (v) 309kcal
Scottish smoked salmon, deep fried capers, pickled shallots, pumpernickel bread 163kcal
Quinoa salad, roasted squash, peppers, mustard cress, citrus dressing (v) 386kcal
Confit duck and duck liver terrine, red onion marmalade, brioche 417kcal

MAINS

- Chard Broccoli risotto, toasted flaked almonds (v) 938kcal
Cauliflower steak, sweet raisin puree, pickled artichoke, cauliflower puree (v) 794kcal
Roasted Cornish cod fillet, saffron mash, tenderstem broccoli, blistered cherry tomato, beurre noisette 596kcal
Grilled Flat Iron steak, fries, bernaise sauce (MR or WD) 1193kcal

DESSERTS

- Seasonal Fruit crumble, hazelnut ice cream (v) 876kcal
Lemon, nutmeg tart with clotted cream 693kcal
Coco bean vegan brownie with vanilla ice cream (v) 549kcal
Selection of ice-cream or sorbet 258kcal

SIDES

Mash Potato with Truffle oil	742kcal	£5.00
Buttered New Potatoes / Mint (v)	232kcal	£5.00
fries with Truffle Parmesan	954kcal	£6.00
Buttered carrots, parsley	249kcal	£5.00
Savoy cabbage, confit shallots	274kcal	£5.00
Sweet potato fries/ herb aioli	804kcal	£5.50
Fries	918kcal	£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.

