

SET MENU*

2 courses £25 / 3 courses £30

White onion soup (V)
parmesan, croutons, chives

Mangetout salad (V)
baby gem, crispy onions, mustard dressing

Smoked salmon tartare
radish, lemon gel, crispy shallot, micro greens

Black Forest ham
endive, trevisiano, orange, balsamic

Cheese & spinach Bratwurst
Sauerkraut, truffled potato purée, crispy onions

Chicken schnitzel
kale, beans, sweet potato fries, lemon & chilli aioli

Grilled seabass
*samphire, spinach, green beans, cherry tomatoes,
olive oil coulis*

Polenta cake (VE)
asparagus, peas, kale

Apple strudel
vanilla sauce

Selection of sorbets & ice creams
*mango & passionfruit, lime sorbet;
vanilla, chocolate, chocolate & orange, cinnamon, coffee,
salted caramel ice cream*

Farmhouse cheeses
*selection of pasteurised and unpasteurised cheeses,
apple chutney*

* Available for up to 10 guests
Tuesday – Friday 12:00 – 15:00
Monday – Saturday 17:30-19:00 & 21:30-22:30

[VE] -suitable for vegan requirements / (V)- suitable for vegetarian requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions.

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