

## SET MENU\*

### 2 courses £25 / 3 courses £30

White asparagus cream (V)  
*croutons, chives*

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

Smoked salmon tartare  
*radish, lemon gel, crispy shallots, micro greens*

Black Forest ham  
*celeriac salad, celeriac truffle aioli, cornichon purée*

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Käsekrainer  
*Sauerkraut, truffled potato purée, crispy onions*

Chicken schnitzel  
*rocket, confit peppers, wild mushrooms, lemon*

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

Polenta cake (VE)  
*asparagus, peas, kale*

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Apple strudel  
*vanilla sauce*

Selection of sorbets & ice creams  
*mango & passionfruit, strawberry sorbet;  
vanilla, chocolate, chocolate & orange, crème fraiche, salted caramel ice cream*

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

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### Sides

Cucumber salad, sour cream, dill £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

\* 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 maybe 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.*