

## SET MENU

2 COURSES 29 / 3 COURSES 36

### STARTERS

MACKEREL FILLET, BARBECUED POTATO SALAD, GOOSEBERRY  
SAUCE VIERGE

CHARRED LEEK AND JERSEY ROYAL TERRINE, HAZELNUT  
EMULSION, UMAMI MUSHROOMS (N) (VE)

GLAZED KOREAN CHICKEN, KIMCHI CUCUMBERS, PICKLED SEAWEED

GRILLED HISPI CABBAGE, ROMESCO SAUCE, SPRING ONION MAYO (VE)

### MAINS

FREE RANGE CHICKEN "CAESAR", SEARED GEM LETTUCE, ROSTI  
POTATO, PARMESAN JUS

RATATOUILLE STUFFED BREEM FILLET, SALT & VINEGAR POTATO,  
COURGETTE, LOVAGE PUREE

BETROOT AND PINE NUT WELLINGTON, SUMMER GREEN SALAD (VE)

42 DAY AGED SIRLOIN STEAK, FRIES, MISO BROCCOLI,  
BORDELAISE SAUCE (£15 SUP)

CELERIAC SCHNITZEL, KALE & APPLE SALAD, ROMESCO SAUCE (VE) (N)

### SIDES

HOUSE FRIES (V) | 5

GRILLED BABY GEM, HONEY & MUSTARD GLAZE (VE) | 5

SMOKED CAESAR SALAD (V) | 5

GRILLED HISPI CABBAGE, ROASTED GARLIC & CAPER DRESSING (VE) | 6

### DESSERTS

70% CHOCOLATE MOUSSE, PEANUT ICE CREAM, EXTRA VIRGIN  
OLIVE OIL (N) (VE)

STRAWBERRY AND WOODRUFF PAVLOVA, BLACK PEPPER SABAYON (V)

WHITE CHOCOLATE & PUMPKIN GANACHE, BLACKBERRY SORBET,  
PUMPKIN SEED GRANOLA (V)

BERGAMOT TART, RICH TEA ICE CREAM, TOASTED MERINGUES (V)