

## 3 COURSES AND A GLASS OF BUBBLES £40

Tuesday - Wednesday 18:00 – 19:30

Reservations up to 6 people

### Starters

Salmon tartare, mashed avocado, chilli, taro chips  
Mezze plate, beetroot hummus, vine leaves, falafel, wild wheat tabbouleh,  
smoked aubergine, grilled flatbread (VG)  
Prawns Pil Pil, paprika, lemon, chilli, panko breadcrumbs  
Burrata, roasted crown prince squash, pine nuts, balsamic (V)

### Mains

Confit Cornish Harissa cod, paprika, baby squid & curried borlotti beans  
Josper grilled rib eye steak 300g, harissa mayonnaise (£10 suppl)  
Norfolk bronze turkey, chestnut sage stuffing, roast vegetables,  
cranberry & herb jus  
Celeriac barley risotto, black truffle, pickled Nameko mushroom (VG)

### Sides

(£6 each)

Chunky chips, Parmesan & truffle oil  
Chargrilled tender stem broccoli, pil pil (VG)  
Roast brussels sprouts, chestnuts, maple syrup (VG)

### Desserts

Peanut butter cheesecake, banana ice cream, peanut brittle (V)  
Warm apple cake, apple sorbet, oat crumble & candied apple (VG)  
Chocolate pavlova with wild berries & cherry ice-cream (V)  
Selection of ice cream & sorbet (V)