

PLATS DU JOUR

Monday

Herb crusted hake | £29 Charred baby leeks, sweetcorn & piquillo pepper salsa

Tuesday

Seared duck breast | £35

Blackberries, poached almonds, Madeira jus

Wednesday

Whole baked sea bream | £28 Green tomato, herbs vinaigrette

Thursday

Cornfed Devonshire chicken breast | £28 Asparagus, pressed truffle potato

T-riday

Langoustine ravioli | £31
Lemon ricotta, Aquitaine caviar, bouillabaisse



Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.