

STARTERS

Jerusalem artichoke barigoule, malt crisp, tarragon oil

Toast Skagen, hand peeled Atlantic prawns, citrus mayo, sourdough

Smoked duck, pumpkin, roast seeds, golden raisins

MAINS

Butternut risotto, ceps, pickled squash, pecorino

Hot smoked salmon, panisse, baby spinach, dill butter sauce

Grilled iron steak, Café de Paris butter, tenderstem broccoli

DESSERTS

The Marshall

Selection of ice cream & sorbets

Apple terrine, cider granite, treacle ice cream

Two courses £25.00 / Three courses £30.00

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances