



## THE ALL IN

**3 COURSES 29.50**

INCLUDING A GLASS OF HOUSE WINE [125ML]  
BEER OR PUNCHY SOFT DRINK

**ROAST CELERIAC SOUP** [v]  
*mushrooms and crème fraîche*

**RADISH, COURGETTE AND  
POMEGRANATE FATTOUSH** [vg]  
*with pita bread*

**OAK SMOKED SALMON**  
*with rye bread*



**SPINACH AND RICOTTA RAVIOLINI** [v]  
*fine beans and basil oil*

**ROAST SALMON WITH PEPERONATA**  
*with a salsa verde*

**STEAK FRITES**  
*flat iron with béarnaise or bordelaise sauce*



**WARM BUTTER ALMOND TART** [v]  
*plum compote and crème fraîche*

**HOKEY POKEY AND HONEY GELATO** [v]  
*chocolate honeycomb and a chocolate tuile*

**BAKED VANILLA CHEESECAKE** [v]  
*with rhubarb compote*



Scan to view a menu  
with calories. Adults need  
around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill  
All gratuities are managed independently. Please inform your server if you have any food allergies  
or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.