

CHRISTOPHER'S SET MENU

Monday – Friday, 12pm – 3pm
&
Monday – Saturday, 5pm – 6.15pm & 10pm – 11.30pm

TWO COURSES / 22
THREE COURSES / 26

STARTERS

Serrano Ham, Black Figs, Sorrel, Honey Cress, Shaved Cauliflower

Cod Cake, Harissa Remoulade, Arugula

Sunchoke & Beetroot Salad, Purple Kale, Squash, Avocado Butter, Chestnuts & Blue Cheese (v)

MAIN COURSES

Grilled Breast of Chicken, Spiced Sweet Potato & Chickpea Hash, Freekeh, Grain Mustard Dressing

Catch of the Day

Grilled Thyme-rubbed Lamb Rump, Parsley Root Cream, Carrot & Cumin Confit

Barbecue-rubbed USDA Bavette Steak, Watercress, Steak Sauce & Chunky Fries (£5 supplement)

Papardelle, Ricotta, Tomato, Spinach, Gremolata (v)

DESSERTS

White Chocolate Pannacotta, Zinfandel Poached Pears

Chocolate, Peanut Butter & Caramel Tart, Espresso Ice Cream

Fresh Fruit Salad, Blood Orange Sorbet

SIDES

Fries / 4

Sweet Potato Fries / 4

Tobacco Onions / 5

Monterey Cheddar Mash / 5

Sweet Potato Mash Maple Syrup / 5

New Potatoes / 5

Sweet & Sour Carrots / 5

Mixed Greens / 5

Boston Baked Beans / 4

Spinach Steamed / Creamed / 6

Steak Mushrooms / 5

Tomato & Onion Salad / 5

Christopher's House Salad / 5

Parmesan Truffle Fries / 7

Mac & Cheese / 8 (With Lobster / 15)

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our Food/drinks will be free of any traces of allergens, including peanuts.

(v) denotes dishes suitable for vegetarians. A discretionary 12.5% service charge will be added to your bill.