

Prix Fixe

Available from 6-7pm, Daily

2 courses | 32

Choose 1 dish from any 2 courses AND
either an appetizer OR a side

3 courses | 40

Choose 1 dish from each course AND
either an appetizer OR a side

Appetizers

Freshly baked sourdough
English rapeseed oil, house whipped butter

£5
(If added as an extra)

To Start

Cauliflower velouté (v) (vga)
Shallot bahji, curry oil

Chicken & duck liver parfait
Blackberry, port jelly, toasted sourdough

Confit sea trout
Apple, radish, caviar

Mains

Fish of the day
Capers, brown shrimp, lemon butter sauce, almond

Roasted squash risotto (v) (vga)
Pumpkin seeds, permesan, sage

Treacle cured roast sirloin
*Parmesan & beef fat potato, wild mushroom, port
jus, pickled mustard, crispy short-rib*

Sides

Roasted cauliflower, pine nut, lemon & herb dressing
Hand cut chips with Béarnaise sauce
New season potatoes with wild garlic butter
Tenderstem broccoli with toasted almonds
Green salad or Caesar salad

All £5
(If added as an extra)

Dessert

Black forest gâteau
Dark chocolate cremeux, aero, cherries, kirsch, yoghurt

Passionfruit cheesecake
Coconut sorbet, pineapple & lime salsa

Choice of 3 cheeses
From the cheese trolley

Please inform your server of any dietary requirements. A full allergen sheet is available upon request. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free

Please note, this is a sample menu and all dishes are subject to change.