



Set menu £45 per person

For the table

House bread, black garlic and olive oil

Starters

Brown crab on toast

Char grilled asparagus, spring onion, yogurt & lemon

Fennel salami, kohlrabi remoulade

Mains

Beef bavette, roasted tropea onion, dijonnaise

Fish of the day, ink sauce, cavolo nero

Gnocchi, broad bean and pistachio pesto, datterino tomatoes

All served with seasonal greens & miso roast new potatoes

Dessert

Miso triple chocolate brownie, crème fraiche

English Strawberries, chocolate mousse & shortbread

Please advise us of any specific allergies and we will make adjustments to cater to them