

Canvas

Prix Fixe Evening Menu

Tuesday – Thursday evenings only

Two Course 32 Three Course 38

Includes a glass of sparkling wine

Starters

Chilled Gazpacho, salsa, croutons, olive oil vg
Heritage tomato bruschetta, smoked goats curd, fig & balsamic v
Gilt head bream crudo, melon, shiso, lime, sesame gf

Mains

Crispy pork belly, tenderstem, pak choi, apple & ginger, chilli oil gf
Fillet of beef, lemon & smoked garlic potato,
confit tomato, watercress gf (supplement 10)
Pomme Boulangère, wild mushrooms, confit onion, tarragon, pear v,gf
Tiger prawn risotto, courgette, lemon, chorizo oil gf

Sides

Charred tenderstem, smoked aioli v,gf 6
Charlotte potatoes, lemon & smoked garlic butter v,gf 6
Charred courgettes, toasted seeds, crispy onion vg 5
Cucumber, radish & watercress salad, croutons, mustard dressing vg 5

Desserts

Strawberry & elderflower pavlova, raspberry & vanilla conserve v,gf
Buttermilk panna cotta, roasted peach, honey ice cream gf
Tiramisu cocktail, clotted cream ice cream, cocoa v,gf

Please inform us of any allergens or dietary requirements when placing your order.

A discretionary service charge of 12.5% is added to all bills.