

SET MENU

2 /3 course and a glass of wine £30 / £35

Gruner Veltiner, Weingut Gebruder Nittnaus, Gols, Austria 2018

Chianti Rufina, Colognole, Tuscany, Italy 2015

Chickpea and roasted red pepper salad.
coriander. red onion

Crispy pork belly, piccalilli, burnt apples and pickles

Miso cured bream fillet, lightly torched
with shaved fennel, citrus salad and nasturtium

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Breast of chicken, rosemary roasted new potatoes,
Black cabbage, chicken jus

Risotto of pearl barley, wild mushroom, sage and onion

Pan fried fillet of hake, roast artichoke,
samphire and brown butter

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Vanilla panna cotta, redcurrants

Plum and amaretto tart, creme fraiche

Triple chocolate brownie, vanilla ice cream

If you have any allergies or intolerances please ask a member of staff for further information.
A discretionary service charge of 12.5% will be added to your bill.

