

Evening Set Menu

Two courses 24.99 | Three courses 29.99

TOMATO GAZPACHO

ROCKET OIL (VE)

CITRUS CURED SALMON
CUCUMBER, BUTTERMILK & DILL

CHICKEN LIVER PARFAIT
BURNT ORANGE, SOURDOUGH

PORK BELLY

HONEY GLAZE, COLCANNON, APPLE SAUCE

ONGLET STEAK

SKIN-ON FRIES, WATERCRESS, PEPPERCORN SAUCE $3.^{oo}\ SUPP$

COD LOIN

CHICKPEA, CHORIZO & RED PEPPER STEW, CONFIT GARLIC AIOLI

GRILLED COURGETTES

SMOKED PEPPERS, CHICKPEAS, AIOLI (V)

BUTTERMILK PANNA COTTA MACERATED STRAWBERRIES

CHERRY & ALMOND CAKE
ALMOND ICE CREAM, BROWN BUTTER CUSTARD

SELECTION OF TWO BRITISH CHEESES

QUINCE PASTE & CRACKERS



(VE) VEGAN (V) VEGETARIAN
PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR
KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER
DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. SHOULD YOU WISH FOR THIS TO BE
REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.

THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.