

2 COURSES £25 / 3 COURSES £30

Wednesday 18:00 - 21:30

Thursday 18:00 - 22:30

Friday 18:00 - 19:30

Saturday 21:00 - 22:30

Reservations up to 6 people

## STARTERS

- Burrata, Datterino tomatoes, lovage pesto, extra virgin olive oil V 612 kcal  
Hummus, Kalamata olives, harissa, red onion parsley salad, flat bread VG 377 kcal  
Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds H 947 kcal

## MAINS

- Pan fried seabass, potato & tomato salad, Romesco sauce 450 kcal  
Jospser grilled spatchcock chicken, confit peppers, olives, citrus dressing H 1217 kcal  
Potato gnocchi, asparagus, lovage, peas VG 461 kcal

## SIDES

(£6 each)

- Roasted garlic mashed potato V 421 kcal  
Truffle & Parmesan chips V 754 kcal  
Rocket salad, Parmesan & balsamic V 208 kcal

## DESSERTS

- Baba Mignon, spiced rum soaked golden raisins, pistachios, crème fraîche V 405 kcal  
Medjool date & dark chocolate mousse, spiced raspberry jam, raspberries VG 317 kcal  
Selection of ice cream & sorbet
- |                                  |                                |                                      |
|----------------------------------|--------------------------------|--------------------------------------|
| Very vanilla ice cream V 49 kcal | Raspberry sorbet VG 31 kcal    | Vegan chocolate ice cream VG 48 kcal |
| Mango sorbet VG 30 kcal          | Strawberries & cream V 60 kcal | Lemon sorbet VG 39 kcal              |

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.