



2 COURSES FOR £22 OR 3 COURSES FOR £25
ADD FLOWING WINE FOR £10

Starters

Spiced red lentil soup, chickpeas, feta, piquillo peppers
Heritage beetroot, blackberries, whipped Crottin de Chavignol & walnuts
Whiskey maple cured salmon, pressed cucumber, blood orange gel
Partridge, pheasant & bacon terrine, smoked tomato relish, toast

Mains

Wild mushroom risotto, parmesan, tarragon & micro rocket
Scottish salmon, Shetland mussels, sea vegetables & saffron butter sauce
Berkshire pork chop, spiced apple sauce, chorizo, padron pepper
Seabass fillet, buttered cabbage, parsnip puree, red wine sauce

Sides

£5 each

Mashed potatoes
Green beans, chilli & red onion
Vichy carrots, tarragon butter
Triple cooked chips

Desserts

Passion fruit cheesecake, mango & mint, orange sorbet
Sticky toffee pudding, butterscotch sauce roasted banana ice cream
Vanilla crème brûlée, raspberries, chocolate chip cookie
Selection of cheeses, grapes, quince & crackers (£5 suppl.)

Reservations up to 8 people.
Flowing wine served for 2 hours.

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill.
Please inform your waiter if you require any information regarding allergies or intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness