

3 COURSES FOR £22

With a glass of wine

Monday - Thursday 12:00 - 23:00

- Groups 11 to 16 can order individual choices on the day from pre-selected group menus
- Groups 17 and above are required to choose same starter/main/dessert for the entire group

Starters

Celery, spinach & mint soup

Duck rillette, gherkins, red onion jam, grilled brioche

Lamb's leaf salad, cucumber, red onion, feta cheese, black olive dressing

Salmon poke, avocado, edamame, nori, tomato, sesame slaw

Quinoa, baby spinach, cucumber, red peppers, hazelnuts & feta cheese, Cabernet sauvignon

Mains

Tuna Niçoise salad, anchovies, potatoes, tomatoes, green beans & quail's egg
Grilled chicken breast, crushed potatoes, grilled broccoli, red wine sauce
Baby artichoke & preserved lemon risotto, English peas
Roasted salmon, French beans, dill & caviar sauce
Aged Ribeye steak, peppercorn sauce, French fries (suppl £4.00)

Sides

£5 each
Skin on fries, spicy ketchup
Minted new potatoes
Green beans & crispy shallots
Mixed leaf salad

Desserts

Chilled rice pudding, bitter orange marmalade
Vanilla crème brûlée, raspberries, pistaicho biscotti
Chocolate lava cake, roasted banana ice cream
Selection of cheeses, grapes, quince & crackers (£5 suppl.)

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.