

3 COURSES AND A GLASS OF BUBBLES £35

Thursday dinner

Friday 18.00 – 19.45

Saturday 18.00 to 18.45

Reservations up to 10 people

Starters

Celeriac soup, hazelnuts, sour dough croutons (VG)

Goat's cheese salad, fennel, frisee, crunchy chickpeas (V)

Seabass ceviche, avocado, jalapeno, lime, grapefruit

Chicken liver pate, port wine, figs, toasted brioche

Mains

Wild mushroom & truffle risotto, chestnuts, crispy kale (VG)

Scottish salmon, brown shrimps, sea vegetables, sauce Vierge

Braised lamb neck, spiced aubergine, roasted carrots

Corn fed chicken, celeriac, Marsala mushroom sauce

Sides £5 each

Lover's triple cooked chips

Sour cream & chive mash potatoes

Tender stem broccoli, sunflower seeds

Green beans, walnuts & dried cherries

Desserts

Lime posset, rhubarb jelly, fresh berries

Warm chocolate fondant, cherry ripple Ice cream

Vanilla crème brûlée, raspberry, peanut butter cookie (V)

Selection of cheeses, grapes, quince & crackers (£5 suppl.)