

3 COURSES AND A GLASS OF BUBBLES £35

ADD £10 BOTTOMLESS WINE

Thursday 17:00-19:30

Reservations up to 6 people

Starters

White onion & cider soup, rosemary croutons (VG)

Star anise cured salmon, wasabi pea & puffed wild rice granola, avocado, dill

Red wine poached pear salad, Gorgonzola, endives, salted walnuts (V)

Chicken & truffle terrine, Jerusalem artichokes, crisps, celery leaf

Mains

Braised pork cheeks, almond & pork fat crumble, granny smith salsa

Celeriac risotto, lovage oil, coriander cress (VG)

Cod loin, parsley aioli, roasted parsnips, warm spinach & hazelnuts

Ribeye steak, Café de Paris butter, rocket & shallot salad

Sides

(£5 each)

Lover's triple cooked chips

Sour cream & chive mash potatoes

Tender stem broccoli, chilli, sesame seeds

Green beans, confit lemon, smoked almonds

Desserts

Poppysseed parfait, blackberry, passionfruit, black sesame meringue

Warm chocolate fondant, salt caramel Ice cream

Chilled & glazed rice pudding, Armagnac prunes (V)

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