

3 COURSES AND A GLASS OF BUBBLES £35

Thursday 17:00 – 22:30

Friday 17:00 – 19:45

Saturday 18:00 to 18:45

Reservations up to 6 people

Starters

Grilled courgette, Einkorn wheat, roasted peppers, tomatoes (VG)
Mezze plate, beetroot hummus, roasted peppers & courgette, smoked aubergine,
flatbread (VG)
Fried Squid, saffron aioli
Steak tartare, smoked egg, oyster leaf, aioli

Mains

Orecchiette, almond lemon ricotta, cherry tomatoes, chilli, garlic, spinach (VG)
Grilled salmon, caponata, black olives, basil
Jasper grilled rib eye steak 300g, harissa mayonnaise (£10 suppl)
Grilled spatchcock chicken, cumin spiced roasted cauliflower, chickpeas,
preserved lemon
Smoked aubergine paella red pepper, okra, grilled spring onion, Pil Pil (VG)

Sides

(£5 each)

Patatas bravas, garlic aioli (V)
Chargrilled sweet potatoes, chermoula & paprika yoghurt (V)
Chargrilled tender stem broccoli, pil pil (VG)

Desserts

Vanilla & lemon thyme crème brûlée, white chocolate, macadamia cookie (V)
Valrhona chocolate brownie, raspberry sorbet (VG)
Strawberry Pavlova, Chantilly cream, strawberries & basil (V)
Selection of ice cream & sorbet, fig & almond biscotti (V)