

3 COURSES AND A GLASS OF BUBBLES £35

Friday 18:00 - 22:30

Saturday 18:00 - 18:45

Reservations up to 6 people

Starters

Spiced carrot & pumpkin soup, chermoula (VG)

Mezze plate, beetroot hummus, vine leaves, falafel, wild wheat tabbouleh,
smoked aubergine, flatbread (VG)

Crispy fried squids, saffron aioli

Buttermilk chicken, cabbage slaw, chipotle mayonnaise

Mains

Cheeseburger, charred red pepper & chorizo relish, garlic mayonnaise, french fries
Grilled chicken breast, Cumin spiced roasted cauliflower, chickpeas, preserved lemon
Confit Cornish harissa cod, paprika, baby squids & curried borlotti beans
Celeriac & cauliflower risotto, black truffles, pickled mushrooms (VG)

Sides

(£6 each)

Patatas bravas, garlic aioli (V)

Chargrilled tender stem broccoli, pil pil (VG)

Chunky chips, parmesan & truffle oil

Desserts

Warm Valrhona chocolate fondant, salted caramel ice cream (V)

Warm apple cake, apple sorbet, oat crumble, candied apple (VG)

Chocolate pavlova, wild berries, cherry ice cream (V)

Selection of ice cream, sorbet (V) (VG)