

2 course £29

3 course £35

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary fougasse bread, confit garlic dip £7.25 (V)

Manzanilla olives £5.50 (V)(GF)(VG)

Warm ciabatta, salt cod brandade, lemon oil £8.95 (GFO)

Starters

Twice baked Comte cheese souffle, spinach, cider sauce (V)

Poached chalk stream trout linguini, vermouth sauce, dill, caviar (GFO)(DFO)

Beef pastrami croquette, pickled cucumber, tomato chutney, rocket mayo

Mains

Coq au vin, baby onions, pancetta, mushrooms, creamy mash, green beans (GF)(DFO)

Skrei cod, Colcannon potatoe, samphire, wild mushroom vin blanc (DFO)(GF)

Squash, sage, hazelnut & goats cheese brioche pie, creamy mash, broccolini £23 (V)(N)

Desserts

Warm treacle tart, Cornish clotted cream (V)

Dark chocolate mousse, passion fruit, honeycombe, coconut ice cream (VO)

Brioche bread & butter pudding, crème Anglaise, Yorkshire Rhubarb (V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (VE) vegan (VGO) vegan option (S) sesame (DF) dairy free (VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)