

Set Menu

Wednesday, Friday & Saturday

(12pm – 2.30pm)

Wednesday & Thursday

(6pm – 6.45pm)

To Share

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked salmon pate, lemon oil, keta caviar £7.95 (GFO)

Starters

Heritage beetroot salad, sesame goats cheese, pickled shallot, savoury granola

(DFO)(GFO)(VGO)(NFO)

Beef short rib croquette, pastrami spice, burnt apple ketchup, mustard emulsion (DF)

Twice baked gorgonzola cheese soufflé, radicchio, walnuts, vine tomato sauce (V)(NFO)

Mains

Free range chicken, celeriac & potato gratin, purple kale, bois boudran sauce (GF)DFO

Hake, Lyonnaise potatoes, chard, makhani sauce (DFO)(GF)(N)

Confit garlic gnocchi, wild mushrooms, peas, broad beans, ricotta, sour dough crumb (V)

Desserts

Dark chocolate terrine, cherries, crème fraiche, miso caramel (V)(GF)

Corsican cheesecake, white chocolate & raspberry ripple ice cream (V)

Apricot, honey & almond tart, Cornish clotted cream (V)(N)

2 course £29

3 course £35

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