

2 course £29

3 course £35

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

Wednesday & Thursday (6pm – 6.45pm)

To Share

Lemon & thyme fougasse bread, smoked baba ghanoush £7.25 (V)(GFO)

Nocellara olives £5.50 (V)(GF)(VG)

Warm ciabatta, wild mushroom pate £8.95 (GFO)(V)

Starters

Twice baked goats cheese souffle, spinach, red pepper sauce (V)

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

Pate de Campagne, pickled walnut salsa, toasted ciabatta (GFO)(NFO)

Mains

Free range chicken breast, celeriac gratin, greens, morel sauce (GF)(DFO)

Cornish hake, sweet potato, borlotti beans, pancetta, smoked paprika (DFO)(GF)

Ricotta gnudi, wild mushrooms fricasee, Maderia, croutes, truffle crème fraiche (V)

Desserts

Yorkshire rhubarb & apple brioche charlotte, stem ginger ice cream (V)

Dark chocolate & hazelnut tart, coffee chantilly (N)

Williams pear tart tatin, Cornish clotted cream (V)(GFO)

(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)