

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

Asparagus, capers, gherkins, brown butter, hazelnuts, poached egg (DFO)(GF)(VGO)(N)

Free range pork belly, cannellini beans, salsa verde, apple puree, red onion (GF)(DF)

Twice baked goats cheese souffle, courgette, mint, spring peas (V)

Mains

Free range chicken, butter beans, rose harissa, aioli, barrel aged feta, dukkha (GF)(DFO)(S)(NFO)

Hake, golden beetroot, radish, Jersey royals, samphire, herb yoghurt (DFO)(GF)

Pea, mint, pinenut & ricotta raviolo, ratatouille, vine tomato sauce (V)(N)

Desserts

Dark chocolate mousse, miso caramel, meringue, hazelnuts (V)(NFO)

Passion fruit tart, blueberries, yoghurt ice cream (V)

Lemon & pistachio sponge, white chocolate crème Anglaise, clotted cream (V)(GF)(N)

2 course £29

3 course £35

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