

2 course £29

3 course £35

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

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary & cranberry fougasse bread, confit garlic dip £8.25 (VG)

Wild mushroom pate £9.25 (GFO)(V)

Nocellara olives £6.50 (GF)(VG)

Starters

Sardines, confit garlic, lemon, pearl barley risotto, zhoug (GFO)(DFO)

Lamb faggot, mushy peas, crispy shallots, malt vinegar glaze (DFO)

Twice-baked goat's cheese soufflé, piperade, smoked paprika oil

Mains

Coq au vin, creamy mash, fine green beans (GF)(DFO)

Cod, parsley root, borlotti beans, golden beetroot, chervil oil (DFO)(GF)

Tomato & chick pea curry, Lebanese dirty rice £26 (VE)(GF)

Desserts

Ginger sponge, clementine, stem ginger dulce de leche (V)

Chocolate mousse, caramel, white chocolate, candied hazelnuts £10 (V)(GFO)

Passion fruit meringue tart, blueberries £10 (V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option (VE) vegan (VGO) vegan option

(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)