

Set Menu

2 course £30

3 course £36

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

Wednesday & Thursday (6pm – 6.45pm)

To Share

Rosemary & oregano fougasse bread, olive tapenade 8.25 (V, VGO)

Nocellara olives 6.50 (V, GF, VG, DF)

Whipped cod's roe, trout caviar, lemon oil and sourdough 14.00 (GFO)

Jamón serrano, smoked paprika almonds, charred peach and fennel seed grissini 14.00 (NFO, GFO, DF)

Starters

Twice-baked Comté cheese soufflé, wilted spinach, Perry cream, Lyonnaise onions (V)

Confit chicken terrine, apricots, tarragon mayo, brioche (GFO)(DFO)

Cornish plaice, roasted red onion, radish & pomegranate salad, romesco (NFO)(GFO)

Mains

Chicken breast, Pommes Anna, runner beans, gremolata, lemon jus (GF)

Chalk stream trout, golden beetroot, radish, pancetta, herb yoghurt dressing (GF)(DFO)

Ricotta gnudi, heritage tomatoes, courgette, Kalamata olives, Parmesan crisp (V)

Desserts

Goat's milk panna cotta, cherry compote, cherry sherbet doughnuts (GFO)

Dark chocolate & crème fraîche sponge, blackberry & white chocolate namelaka (V)

Raspberry iced parfait, Turkish delight, lemon & rosemary meringue, vanilla crème anglaise (V)(GF)

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (VGO) Vegan Option (SF) Shellfish (N) Nuts
(NFO) Nut-Free Option (S) Sesame (DF) Dairy Free (DFO) Dairy Free Option

Vegan options are available; please provide 24 hours' notice.