

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, VG)

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

Wild mushroom pâté, toasted sourdough 14 (GFO)

Jamón serrano, smoked paprika almonds, black figs, fennel seed grissini 14 (NFO, GFO, DF)

Starters

Twice-baked goats cheese soufflé, wilted spinach, summer squash, hazelnuts (V)(NFO)

Vegetable bhajis, pickled orange, roasted cashew butter (V)(NFO)(VG)(GF)(DF)

Sardines, cherry tomato & Lyonnaise onion tart, salsa verde (GFO)

Mains

Chicken breast, charred corn, girolles, tarragon, creamy mash (GF)

Hake, summer vegetable pistou, orzo, mussels (GFO)(DFO)(SF)(SFO)

Lincolnshire Poacher, leek & potato pithivier, Tenderstem broccoli, sage butter sauce (V)

Desserts

Ruth Rogers dark chocolate nemesis, coffee sponge, malted mascarpone (GFO)

Passion fruit tart, mango sorbet, toasted coconut & oat crumble meringue (V)

Iced peanut butter parfait, raspberry jelly, raspberry sorbet, peanut tuile (V)(GF)(N)

(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.