

Starters

HOMEMADE GNOCCHI

Basil pesto - Parmesan shavings

CARPACCIO & GOATS CHEESE

Beetroot - orange - 'Crottin' goats cheese - honey dressing

RED MULLET

Rocket salad - blood orange - roasted crushed hazelnuts

BOSTON CLAM CHOWDER

Potato - diced bacon - garlic bread

ENDIVE AU JAMBON

Chicory - Prosciutto ham- gratinated cheese

PORK & PISTACHIO PÂTÉ

Mixed leaves - medlar chutney

Main Courses

BUBBLE & SQUEAK

Hen's egg - mature cheddar - chive cream sauce - pickled pearl onions

PUMPKIN RISOTTO

Cep mushrooms - curly kale - beetroot - toasted pumpkin seeds - truffle dressing

MUSSELS

Cream and white wine sauce - parsley - garlic - French fries

SEA BASS

Jerusalem artichoke purée - butter beans - spinach - brown butter - toasted almonds

GUINEA FOWL

"Dauphine" potatoes - red cabbage - red wine sauce

PORK BELLY

New potatoes - apple purée - curly kale - cider jus

2 Courses @ £20 | 3 Courses @ £24

Wed to Sat lunch - Wed & Thu evening

2 Courses @ £24 | 3 Courses @ £28

Friday & Saturday evening - Sunday lunch

A discretionary 12.5% service will be added for parties of 6 or more.

Food allergies? Please let us know before ordering.

FOOD & WINE MATCHING

We have an extensive selection of wines by the glass and would be delighted to select wines to match each dish.

Desserts

Suggested wines served at 75ml

ICED NOUGAT

Iced ginger and cashew nut nougat - mango coulis

Suggested wine

Pineau des Charentes, Drouineau | £5.20

STEAM PUDDING

Seville orange steam pudding - crème anglaise

Suggested wine

Muscat de St Jean de Minervois 2017 | £5.80

APPLE PUDDING

*7 hours baked apple - orange zest - caramel -
crème fraîche*

Suggested wine

Côteaux du Layon, Vincent Ogereau | £5.30

CHOCOLATE FONDANT

Warm chocolate fondant - vanilla ice cream

Suggested wine

Banyuls Rimage 2015, Paulilles | £6.00

PANNACOTTA

Pistachio panna cotta - rhubarb compote

Suggested wine

Monbazillac 2015, Ancienne Cure | £6.50

Cheeses

*Selection of fine artisan cheeses from our
trolley served with homemade crackers,
bread, seasonal chutney and nuts*

£9.75 - (£3.50 supplement if part of the offer)

Suggested wines

Chardonnay IGP 2018, Henri Nordoc
125ml @ £4.30 | 175ml @ £5.75 | 250ml @ £7.70

Pinot Noir Pays d'Oc 2018, La Boussole
125ml @ £4.30 | 175ml @ £5.75 | 250ml @ £7.70

LBV Port, Quinta do Infantado 2015
75ml @ £5.30

**Wine flight - Selection of the 3 wines
3 x 75ml @ £9.50**

Coffees & teas

COFFEES

Decaffeinated available

Espresso | £2.10 - £2.80

Americano | £2.30

Latte or Cappuccino | £2.70

TEAS

English breakfast tea | £2.30

Darjeeling, Earl Grey | £2.60

Green tea, Jasmine Pearls | £3.10

Mint, Chamomile | £2.60

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