



**2 Courses & a glass of Fizz/Wine £22.50**

**3 Courses & a glass of Fizz/Wine £27.50**

**Starters**

**Avocado Tempura (Vegan)  
White Bean, Coriander and Lemon Dip**

**Glazed Mackerel, Fried eggplant, and mojo**

**Chicken Liver Parfait, Cherry Puree,  
Toasted Brioche.**

**Mains**

**Grilled Bavette Steak with Chimichurri Sauce,  
Skinny Fries**

**Pan Roasted Lemon Sole, Confit Fennel Puree,  
Braised Chicory with Orange,**

**Miso risotto with ginger, shiitake mushroom, daikon**

**Desserts**

**Key lime tart, raspberry foam,  
Golden honeycomb**

**Dark Chocolate Fondant  
Vanilla Ice Cream**

**Brambley apple and blackberry crumble,  
Custard**

As allergens are present in our kitchen and some ingredients have "may contain" warnings, we cannot guarantee menu items will be completely free from a particular allergen.

A discretionary 12.5% service charge will be added to your final bill.