

SET MENU

Two courses **22** / Three courses **28**

STARTERS

Courgette and Parmesan Soup

Sourdough crouton

Chicken and New Potato Salad

Poached chicken, new potatoes, crispy capers

Soy Marinated Egg

Soy marinated soft boiled egg, miso mayonnaise, petit pois, watercress

MAINS

Pork Chop

Aubergine caponata, cherry tomato, peppercorn sauce

Artichoke Spaghetti

Artichoke pesto, artichoke barigoule, aged Parmesan

Moule Mariniere

Streamed mussels, white wine, cream

SIDES

Fries 5.5

Truffle & parmesan fries 7

Tender stem broccoli 6.5
Red chili, tahini, sesame seeds

Avocado (ve) 6.5
Grapefruit, pomegranate,
basil, lemon oil

Sweet potato fries 7
Feta & pomegranate

Buttered green beans 6.5
Shallots, toasted hazelnuts

DESSERTS

Chocolate éclair

Mille-feuille

Layers of pastry & crème patisserie

Crème brûlée

Sable Breton

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.