



TRIBUTE NIGHT MENU

3 Course Menu

STARTERS

Chestnut Mushrooms on Toast with spinach & truffle oil (pb) (v)

Soup of the Day with bread & butter (v)

London Porter Smoked Salmon with crème fraiche, pickled cucumber & wild-farmed sour dough

Chicken Liver Parfait with cider apple chutney, crispy chicken skin, & toasted brioche

MAINS

Small Breaded Scampi & Chips with crushed minted peas, tartare & lemon

Venison Sausages with mash potato, braised red cabbage & gravy

Celeriac Pappardelle with a ragout of butter beans, artichoke hearts, spinach & truffle oil (pb) (v)

Pan Roast Salmon Fillet with brown shrimp salad, new potatoes & sauce vierge

Bavette Steak with Caesar salad & chips

PUDDINGS

Chocolate & London Pride Sponge Pudding with chocolate sauce & vanilla ice cream

Warm Treacle Tart & clotted cream

Two Scoops of Ice Cream

Salted Caramel ~ Vanilla ~ Strawberry ~ Chocolate (pb)

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.

(v) vegetarian (pb) plant-based.



Head Chef: Ricky Farmer