



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