

SET MENU

2 courses for £18.50 | 3 courses for £23.50

STARTER

Pea & plant based feta bruschetta

with pea purée, radish, mint & pea shoots (pb) (v)

London Porter smoked salmon

with crème fraiche, pickled cucumber & multigrain bread

Sesame duck salad

with watermelon, mooli, carrot & a miso dressing

Carrot & coriander soup

with pumpkin seed granola (v)

MAINS

Small beer battered haddock

with triple-cooked chips, mushy peas and tartare sauce and lemon

Grilled seabream fillet

crushed new potato & leek cake, fine beans & sauce vierge

Lamb Shepherd's pie

buttered fine beans, peas & broad beans

Roasted squash & sweet potato tagine

apricot & toasted almond nut fregola (pb) (v)

Bavette steak (£3.00 Supplement)

served with Caesar salad

Add Sauce for £1.00, Bearnaise, Peppercorn, garlic butter

PUDDINGS

Dark chocolate & London pride sponge pudding

with chocolate & malt sauce & vanilla ice cream (v)

Warm chocolate brownie

salted caramel ice cream (v)

Apple & plum brown sugar crumble

with custard or ice cream (pb) (v)

Ice-cream by the scoop

Choose between salted caramel (v), vanilla (v) or chocolate (pb)



For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.