

SET MENU

2 courses for £18.50 | 3 courses for £23.50

Enjoy a glass of Picpoul De Pinet for £8.90,
or ask a team member about our range of alcohol-free drinks

STARTER

Carrot & coriander soup

with white or brown bread (v)

London Porter Smoked Salmon

with creme fraiche, pickled cucumber & multigrain bread

Spring Lamb Scotch Egg

with tomato chutney

Pea & Plant Based Feta Bruchetta

with pea puree, radish & mint (pb)

MAINS

Pork & Leek Sausage & Mash

with garden peas, crispy onions & gravy

Grilled Seabream Fillet

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

Roasted Squash & Sweet Potato Tagine

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

Breaded Scampi

with chips, peas, tartare sauce & lemon

Bavette Steak £3 supplement

with caesar salad & triple-cooked chips

PUDDINGS

Dark chocolate & London Pride Sponge Pudding

with malt chocolate sauce & vanilla ice cream (v)

Warm Treacle Tart (v)

with clotted cream

Summer Fruit Trifle

with elderflower & sipsmith gin (v)

Apple, Berry & Pimms Crumble

with coconut (pb) or vanilla ice cream (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.