

SET MENU

2 courses for £19.50 | 3 courses for £24.50

Enjoy a 175ml glass of PICPOUL DE PINET, Chemin de Dames, Languedoc, France, just £8.90 or ask a team member about our range of alcohol-free drinks

STARTER

Chestnut mushrooms *on toast spinach & truffle (pb) (v)*

Duck bon bons *with roasted garlic mayo, chive oil & spring onion*

Chicken liver parfait *served with spiced plum chutney and toasted brioche*

Roasted tomato soup *with basil oil (pb) (v)*

MAINS

Small beer battered haddock *with triple-cooked chips, peas and tartare sauce*

Hampshire beef lasagne *with a mixed salad*

Sea bream fillet *with potato terrine, spinach & Café de Paris butter*

Zaatar roasted cauliflower, *carrot, red onion & parsley salad, pomegranate seeds, aubergine purée (pb) (v)*

Bavette steak served with Caesar salad **£3 supplement**
Add a sauce for £1.00

Bearnaise, Peppercorn, garlic butter, blue cheese sauce

PUDDINGS

Dark chocolate & London pride sponge pudding *with chocolate & malt sauce & vanilla ice cream (v)*

Salted caramel crème brûlée *with shortbread (v)*

Apple strudel with oat crumble *and a choice of custard or vanilla ice cream (v)*

2 Scoops of ice-cream

*Salted caramel (v) • Vanilla (v) • Strawberry (v) • Chocolate ice cream (pb) (v)
Coconut (pb) (v) • Raspberry sorbet (pb) (v)*



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 kcs per day.