



£21 FOR 2 COURSES - £25 FOR 3 COURSES

Soup of the day ^(v)

Roasted wood pigeon

charred chicory, red cabbage purée, sugared walnuts

Crispy chilli beef with Asian vegetables

Asian broth

Confit Gressingham duck leg

celeriac fondant, sautéed cavolo nero, blackberry jus

Roasted cod pavé

buttered pomme purée, leek fondue, Champagne sauce

Add pan-seared scallop for £3

Crab, clam and tiger prawn linguine

chilli & garlic, macerated courgettes, tarragon crumb

SIDES

All priced at £4

Triple cooked chips

Skinny fries

Buttered pommes purée

Braised red cabbage

Sautéed cavolo nero & kale

Buttered heritage carrots

Winter leaf salad

Raisin & white chocolate bread & butter pudding

Tonka bean custard

A selection of ice creams and sorbets

A selection of speciality cheese

Membrello, water biscuits, grapes, celery

(£3 supplement)

SET PRICE MENU