

FIXED MENU

STARTERS

MISO GLAZED MACKEREL
pickled cucumber, creme fraiche, croutons

SOUP OF THE MOMENT (ve)
cress, croutons, olive oil

CUISSES DE GRENOUILLES
frogs legs, garlic purée, parsley oil

MAIN COURSES

BRAISED FEATHERBLADE OF SCOTTISH BEEF
potato purée, roasted carrot, crispy onion

HONEY GLAZED BAKED HAKE
spinach, butter beans, pesto, grapefruit vinaigrette

SLOW COOKED LENTILS (ve)
wild mushrooms, roasted aubergine with za'atar, vegan feta crumbs

SIDES

£6.00

SAUTÉED POTATOES (ve)
ratte, olive oil

SPINACH (ve)
steamed

SALAD (ve)
mixed leaf, french dressing

BROCCOLI (ve)
tenderstem, olive oil

GREEN BEANS (ve)
olive oil

CHIPS (ve)
triple cooked

DESSERTS & PUDDINGS

CLASSIC CRÈME CARAMEL (v)
berries, honeycomb

TIRAMISU (v)
pistachio & cocoa

HOMEMADE ICE CREAM (v)
*chocolate, vanilla, coffee,
strawberry, pistachio*

HOMEMADE SORBET (ve)
lemon, blackcurrant, elderflower

3 courses £36.50

2 courses £32.50

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.