

Sunday 12th October

Staff pick 2017 Barolo, La Rachilana, Italy 125ml 12

Olives 4

Raw Porthilly oyster, mignonette 4ea.

Whipped cods roe, focaccia 9

Charcuterie 12

Pig head croquettes 6

2 courses £29 / 3 courses £35

Chicken and ham terrine

Fish soup, crouton, rouille

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Braised short rib

Brill, champagne sauce + £5

Cheddar & leek gratin

Served with

Boulangere potatoes

Garden salad

Braised hispi cabbage

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Sticky toffee pudding

Tiramisu

Please note an optional 12.5% service charge will be added to your bill.
Please inform a member of staff of any allergies. We accept card payments only.