

2/3 Courses | £25/£30 per person

Available Monday 5pm-8:30pm and Tuesday to Thursday 12pm-2.30pm & 5pm-8:30pm  
up to maximum of 9 guests

**Beef pastrami terrine**

Smoked brisket, whipped dill crème fraiche, pickles, pumpernickel bread *420kcal*

**Roasted squash,**

Whipped goats cheese, pine nut crumb, soy & black olive caramel (vg) *801kcal*

**Prawn cocktail**

Shredded gem, spring onions, cognac dressing *338kcal*

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**Jerusalem artichoke risotto**

Rosemary crème fraiche, pickled Roscoff onion (v/vg on request) *849kcal*

**Roast chicken breast**

Chicken fat rosti, barbecued mushroom, black cabbage, cep sauce *789kcal*

**Roast salmon**

Caramelised cauliflower, caper & potato terrine, smoked langoustine *490kcal*

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**Baked almond custard tart (v)**

Poached rhubarb, rhubarb & rose sorbet *384kcal*

**Sticky toffee pudding (v)**

Vanilla ice cream, toffee sauce *833kcal*

**Ice creams & sorbets (v) *264kcal***

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT