

2 Courses £24

3 Courses & a glass of wine £30

White: Starr Cross, Chardonnay / Red: The Last Stand, Shiraz

Pressed ham hock

Spiced pineapple & summer herb gel, crispy egg yolk, herb salad *473kcal*

Barbecued hispi cabbage (v/vg on request)

Crispy onions, green peppercorn emulsion *662kcal*

Prawn cocktail

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

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Roast chicken breast (h)

Sweet potato & coconut purée, scorched pak choi, rendang sauce *456kcal*

Roast garlic & pea risotto (v/vg on request)

Crispy brassica & preserved lemon *894kcal*

Roast salmon

Gooseberry sauce vierge, parmentier potato, confit pepper *891kcal*

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Strawberry & champagne tart (v) (halal on request)

Vanilla diplomat & elderflower meringue *225kcal*

Sticky toffee pudding (v)(h)

Vanilla ice cream, toffee sauce *833kcal*

Ice creams & sorbets (v) *264kcal*

(Available Monday to Friday / up to maximum of 8 guests)

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