



SET MENU

STARTERS

Confit tomato, fennel, basil, crème fraiche, sourdough focaccia (v)

Poached hens' egg, dressed peas, parmesan, lardon

MAINS

Roasted chicken breast, potato terrine, tender stem broccoli, roasted courgette, black garlic

Poached pollock, roasted green beans, mussels, white wine sauce

Lemon gnocchi, roasted courgette, tender stem broccoli, sauce vierge (v)

DESSERTS

Strawberry and elderflower tart, sorrel sorbet

Lemon posset, raspberry, salted oats, yoghurt sorbet

2 courses £25 / 3 courses £29

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.

(v) Please note that this dish can be altered to suit vegetarians.