

Set Menu

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Paté de Campagne

Celeriac Remoulade, Toasted Sourdough

Casamatta Bianco Vermentino - BiBi Graetz - IGT Toscana 2020 - £9.80

Heritage Beetroot Tartare (VG)

Iced Wine Vinegar

Sancerre - Domaine Pascal Jolivet - Loire Valley 2021 - £13

Grilled Sardines

Sauce Vierge, Salad

Studio de Miraval - Côtes de Provence - 2021 - £9

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Steak & Frites

Roasted Onglet, Watercress, Béarnaise

Carminé Grenache/Syrah - Mas Mudigliza - Côtes du Roussillon - £11

Moules Marinière & Frites

Shetland Mussels, white wine, cream

Montlouis Les Choisses Chenin Blanc - F. Chidaine - Loire Valley 2019 - £13

Wild Mushroom Linguine (VG)

Pinot Noir - Mahi - Marlborough - NZ 2019 - £13

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Chocolate Trifle

Caramelised Milk Chocolate Mousse, Praline Croustillant, Cognac Jelly

Maury Grenat - Mas Mudigliza 2018 (75ml) - £9

Caramel Apple

Pink Lady Pomme Fondant, Calvados, Spiced Blackberry Coulis,

Vanilla Ice Cream

Sauternes - Cuvée Céline - Clos Le Comte (75ml)- £9

Warm Cheddar Tart

Black Pepper Pastry, Parmesan Foam

Muscat de Rivesaltes, Domaine Lerys (75ml) - £8

2 Courses £30 & 3 Courses £37

Available from 12:00 - 18:00

V = VEGETARIAN | VG = VEGAN

FOR ANY ALLERGIES, PLEASE ENSURE TO ADVISE YOUR WAITER BEFORE ORDERING.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. THIS IS DIVIDED AMONG STAFF.
ALL PRICES ARE IN POUNDS STERLING & INCLUDE VAT. A £2 COVER CHARGE WILL BE ADDED TO YOUR BILL