

Table d'hôte Menu

2 course £19.95

3 course £24.50

Starters

Vegetable detox soup (vg)
topped with toasted pumpkin seeds

Lemony prawns and avocado
crème fraîche, marinated cucumber and toasted bread

Marinated teriyaki eggplant (vg)
with asparagus, sesame seeds and wild cress

Mains

Verjus-braised chicken leg
with thyme and garlic mashed potatoes, finished with gravy sauce

Pan-fried fillet of sea bass
with braised fennel and samphire, finished with lemon butter sauce

Root vegetable gratin (v)
with green beans and tomato concasse

Desserts

Red wine poached pear
with white chocolate ice-cream and toasted almonds

Vegan apple tart with salted caramel sauce (vg)
with fresh strawberries

Fruit salad (v)
with vanilla ice-cream

(v) suitable for vegetarians

(vg) suitable for vegan

Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details.

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.