



Prix Fixe Menu

Two Courses £22 | Three Courses £29

Available Monday to Thursday
12 noon - 2.30pm / 5.30pm - 9.30pm

Starters

Grilled Halloumi Cheese, Winter Leaves, Toasted Walnuts, Balsamic Dressing (GF)

Roasted Squash Soup with Gruyere Croutons and Sage Oil (GF) (VG*)

Main Courses

Slow Cooked Beef with Wild Mushrooms and Homemade Pasta

Pan Fried Seabream, Crushed New Potatoes,
Tomato Salsa, Purple Sprout Broccoli (GF)

Desserts

Lemon Crème Brûlé with Raspberry Sorbet (GF)

Chocolate Delice, Orange and Physalis Gel (GF)

Menu subject to change. Please let us know of any allergies. While we try to accommodate, we cannot guarantee dishes are free from traces of nuts, wheat or dairy. Not available for groups of 8 or more.

(GF) Gluten free (VG*) Vegan option available upon request.
12.5% discretionary service charge will be added to your final bill.