

BISTRO MENU

Available 17.8. – 2.10.2021 Tue – Sat 17.30 – 22.00

2 courses £28, 3 courses £35

Complimentary
Homemade Bread, Flavoured Butter
and
Marinated Sicilian Nocellara Olives

Starters

Sheep's Cheese Mousse, Buckwheat Granola, Root Vegetables
Sea Bream Carpaccio, Citrus and Verbena
Fried Sardines, Pickles, Watercress Hollandaise
Smoked Duck Breast, Spiced Fennel, Plum Chutney (£3 supp)

Mains

Roasted Squash, White Bean Houmous, Bulgar Wheat, Walnut
Red Mullet, Aubergine, Chickpea, Courgette, Tomato Vinaigrette
Pan Fried Turbot, Squid and Sweetcorn, Romesco (£5 supp)
Guinea Fowl, Grain and Lentil Pilaff, Kohlrabi, Spring Greens
Rump of Beef, Cauliflower and Cheese, Malted Carrots, Rösti

Sides

Triple Cooked Hand Cut Chips, Saffron Aioli £4
Broccoli, Shallots and Almonds £4

Desserts

Greengage and Redcurrant Cobbler, Frozen Yoghurt
Flourless Chocolate Cake, Caramel and Coffee Ice Cream
Lemon Curd, Sable Biscuit, Meringue, Blackberry Sorbet
British Cheeses, Seasonal Chutney, Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge
will be added to your bill. All the tips go to the staff.