

BISTRO MENU

Available 29.6. – 31.7.2021 Tue – Sat 17.30 – 22.00

2 courses £28, 3 courses £35

Complimentary

Homemade Bread, Flavoured Butter

and

Marinated Sicilian Nocellara Olives

Starters

Broadbean Purée, Chickpea Crispbreads, Tomato, Pepper and Olives

Confit Sea Trout, Pickled Fennel, Citrus Marmalade, Rye

Pan Fried Squid, Pancetta, Tomato and Pepper Coulis

Ham and Chicken Croquettes, Piccalilli

Mains

Roasted Aubergines, Miso, Coconut, Sesame Rice

Sea Bream Fillet, Buckwheat Pancake, Summer Slaw, Spinach and Herbs

John Dory, Crab, New Potatoes and Broccoli (£5 supp)

Duck Breast, Leg Croquette, Cherries, Spring Greens (£5 supp)

Mixed Grill, Pork Belly, Smokey Brisket, Homemade Lamb Sausage, Condiments

Sides

Triple Cooked Hand Cut Chips, Saffron Aioli £4

Pea, Shallots, Spinach, Courgette £4

Desserts

Basque Cheesecake, Cherry Compote and Sorbet

Vanilla Roasted Peach, Sorbet, Basil Shortbread

Miso and Caramel Mousse, Chocolate, Peanut

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.