

BISTRO MENU

Available 1.6. – 26.6.2021 Tue – Sat 17.30 – 22.00

2 courses £28, 3 courses £35

Complimentary

Homemade Bread, Flavoured Butter

and

Marinated Sicilian Nocellara Olives

Starters

Strawberry, Tomato, Basil and Pinenut, Bread Crisps

Sardines, Rouille, Pickled Shallots, Sultana, Monbazillac

Crab Salad, Beignet, Watermelon and Cucumber (£3 supp)

Smoked Quail, Roasted Apricot, Tarragon Mayonnaise, Peas

Mains

Harissa Marinated Tofu Roll, Citrus and Veg Stir Fry, Spiced Dukkah

Lemon Sole, Tomato and Potato Tart, Pickled Fennel

Wild Bass, Summer Veg Broth, Parisienne Gnocchi, Pistou (£5 supp)

Confit Rabbit, Marsala, Courgette, Pepper and Capers

Onglet Steak, Herb Butter, Crispy Polenta, Caponata

Sides

Triple Cooked Hand Cut Chips, Saffron Aioli £4

Wilted Summer Greens and Garlic £4

Desserts

White Chocolate Panna Cotta, Apricot Sorbet, Amaretti

Saffron, Pistachio and Rose Semifreddo, Mango

Dark Chocolate Crèmeux, Raspberry, Thyme Ice Cream

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.