

# Set Menu

## Starters

### **Oven Roasted Butternut Squash and Coconut Soup (VE)**

Crusty Bread

### **Prawn Cocktail**

Avocado, Marie Rose Sauce

### **Beef Carpaccio**

Olive Oil, Rocket, Tête de Moine

## Mains

### **Traditional Shepherd's Pie**

Grilled Courgette, Caramelized Cippolini Onions

### **Pan Seared Sea Bream Fillet**

Crushed Potato and Celeriac, Tomato, Watercress Salad

### **Linguini Pomodoro (V)**

Cherry Tomato, Basil

## Desserts

### **Warm Sticky Toffee Pudding (V)**

Demerara Toffee Sauce, Madagascar Vanilla Ice Cream

### **Homemade Ice Creams (V) and Sorbets (VE)**

Please Ask The Team For The Daily Selection

### **Artisan British Cheese Board (V)**

Sticky Fig Relish, Celery, Mixed Crispbreads

**For 2 Courses: £25**

**For 3 Courses: £30**

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.  
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.



SLOANE  
• PLACE •