



Set Menu

2 courses £20 | 3 Courses £25

STARTERS

Burrata (V)
Piquillo peppers, black olive tapenade

Tartare of yellow tail
Radishes, chilli dressing, lime

Salad of duck confit
Green beans, kale, puy lentils

MAINS

Butter milk chicken
Rocket, parmesan

Risotto (V)
Wild mushrooms, goat's curd

Bucatini pasta
Prawn, chilli, garlic, tomatoes

DESSERTS

Madagascar vanilla crème brûlée
Pistachio biscotti, fresh raspberries

Eton mess
Lime chantilly, dehydrated French meringue, English strawberries

(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.