## **APERITIFS**

 Prosecco - Veneto
 Henriot Brut
 Nyetimber Cuvee

 125ml Glass
 125ml Glass
 125ml Glass

 £9
 £18
 £19

Gin Daisy Beefeater, Chartreuse Yellow, Lemon & Soda £14 Suze Americano Suse, Martini Bianco & Soda £12

#### WINE

WHITE small large caray						
2022	Picpoul de Pinet - Les Pins de Camille	Languedoc	10	13	27	
2022	Gruner Veltliner - Kamptal - Loimer	12	16	35		
2021	Chablis - Domaine De La Genillotte Burgundy			21	44	
ROSÉ small large can						
KO3	L		small	large	carafe	
2022	Forever Summer - Maison Mirabeau	Provence	9	12	26	
2022	Côtes de Provence - Whispering Angel	Provence	14	19	41	
RED			small	large	carafe	
2019	Florão - Quinta da Fonte Souto - Syming	ton Portugal	10	13	27	
2020	Malbec - Terrazas de los Andes	Mendoza	12	16	35	
2020	Pinot Noir - Carmel Road	California	14	19.5	41	

(small 125ml) (large 175ml) (carafe 375ml)

Please ask your server for a full list of wines, spirits & house cocktails.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

## SET MENU

Available Sunday to Friday 12PM - 4.45PM

2 course - £33.00 | 3 course - £39.00

# **STARTERS**

Fritto Misto

Deep Fried Squid, Prawns,

Zucchini, Spiced Aioli

with gremolata

Caramelised Celeriac Soup & hazelnut vinaigrette

...

Gem Heart Salad Caesar Dressing, Parmesan & Pangrattato

### MAINS

Enderby Smoked Haddock	Panfried Sea Bream	Butternut Squash Risotto
Poached Egg & Grain Mustard Sauce	Lemon & Wild Garlic Butter	Gorgonzola & Toasted Seeds

## SIDE DISHES

Potatoes mashed, fried or buttered	£5.75	Parmesan Fried Courgette roasted tomato sauce	£6.50	Green Salad with white balsamic dressing	£7.00
Spinach olive oil, buttered or creame	£7.00 ed	Glazed Carrots yoghurt dressing	£7.50	Sautéed Winter Greens with roasted chestnuts	£6.50
Tenderstem Broccoli	£7.50	Endive Salad, Blue Cheese	£8.00		

walnuts & pommery mustard dressing

## **DESSERTS**

Sticky Toffee Sponge Pudding	Honeycomb Ice Cream
Clotted Cream Ice Cream	With Hot Chocolate Sauc

Cave Aged Cheddar Selection of Crackers & Pear Chutney

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill.

For allergy and nutritional information please scan the QR code:

