

APERITIFS

Prosecco - Veneto
125ml Glass
£9

Henriot Brut
125ml Glass
£18

Nyetimber Cuvee
125ml Glass
£19

Gin Daisy
Beefeater, Chartreuse Yellow, Lemon & Soda
£14

Suze Americano
Suse, Martini Bianco & Soda
£12

WINE

WHITE

			small	large	carafe
2022	Picpoul de Pinet - Les Pins de Camille	Languedoc	10	13	27
2022	Gruner Veltliner - Kamptal - Loimer	Austria	12	16	35
2021	Chablis - Domaine De La Genillotte	Burgundy	15	21	44

ROSÉ

			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 - Symington	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.

EASTER SET MENU

Available Friday 29th March – Monday 1st April 12pm – 4.45pm

2 course - £33.00 | 3 course - £39.00

STARTERS

Sea Bass Crudo
blood orange & fennel

Wild Leek & Watercress Soup
with poached hen's egg

Baked Portland Crab Tart
with bitter leaves & aioli

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MAINS

Wild Garlic Crusted Salmon
Jersey Royals & citrus butter sauce

Pan Fried Cornish Slip Sole
steamed mussels, lemon oil
& monks beard

Spring Vegetable Risotto
with stracciatella

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SIDE DISHES

Potatoes £5.75
mashed, fried or buttered

Parmesan Fried Courgette £6.50
roasted tomato sauce

Green Salad £7.00
with white balsamic dressing

Spinach £7.00
olive oil, buttered or creamed

Glazed Carrots £7.50
yoghurt dressing

Sautéed Spring Greens £6.50
with balsamic and pecorino

Tenderstem Broccoli £7.50
with gremolata

Endive Salad, Blue Cheese £8.00
walnuts & pommery mustard dressing

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DESSERTS

Baked Vanilla Cheesecake
with raspberries

Hot Cross Bun Ice Cream
with chocolate sauce

Seasonal Fruit
with sorbet

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:

