

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.

SET MENU

Available Sunday to Friday 12PM - 4.45PM

2 course - £33.00 | 3 course - £39.00

STARTERS

Buttermilk Fried Monkfish
& Prawns
with Korean spiced mayonaise

Pea & Lettuce Soup
with goat's cheese and lemon

Beetroot & Mixed Radicchio
Salad
toasted pistacchio and gorgonzola

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MAINS

Roasted Fillet of Cod
with artichokes, broad beans
& bouillabaisse sauce

Miso Aubergine, Crispy Tofu
& soft herbs

Pan Fried Fillet of Sea Bream
wild garlic mousseline,
lemon & asparagus butter

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SIDE DISHES

Potatoes £5.75
mashed, fried or buttered

Parmesan Fried Courgette £ 6.50
roasted tomato sauce

Mixed Tomato Salad £9.50
with Tropea onion

Spinach, Steamed (v), £7.00
olive oil, buttered or creamed

Summer Vegetables £8.50
with lemon & chervil butter

Green Salad £7.50
with white balsamic dressing

Tenderstem Broccoli £7.50
with yuzu kosho vinaigrette

Green Beans £7.00
with comfit shallot

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DESSERTS

Baked Vanilla Cheesecake
with raspberries

Amalfi Lemon Merengue Coupe

Cave Aged Cheddar
with onion chutney & crackers

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:

