

SPRING SET MENU

Available Sunday to Wednesday All Day, Thursday to Friday 12.PM - 4.30PM

Two Courses £34.00 || Three Courses £39.50

Wild Idol
Alcohol Free Sparkling 0.0%
125ml Glass £10

Crémant de Bourgogne
125ml Glass
£10

Henriot Brut Champagne
125ml Glass
£19

— STARTERS —

Steamed Scottish Mussels
*with Korean spiced coconut
& lime broth*

Wild Leek & Potato Soup
poached smoked haddock and crème fraîche

J.Sheekey Atlantic Prawn Cocktail
with Marie Rose sauce

Roasted Cornish Scallops
with garlic & chilli butter
£12.00 Supplement

— MAINS —

Blackened Miso Salmon
*with stir-fried Asian greens,
miso & sesame dressing*

Morel & Wild Garlic Risotto
with shaved Parmesan

Pan Fried Fillet of Hake
*with haricot beans, roasted chorizo
& mojo verde*

PanFried Black Angus Sirloin Steak
with peppercorn sauce & chips
£15.00 Supplement

— SIDE DISHES —

Potatoes £7.00
battered new, chipped or mashed

Steamed Tenderstem Broccoli £7.75
with confit garlic & lemonoil

Rocket & Parmesan Salad £9.75
with aged balsamic

Spinach £7.50
steamed, olive oil, buttered or creamed

Buttered Spring Vegetables £8.00
with lemon & tarragon

Garden Salad £8.75
with honey mustard dressing

Roasted Carrots £7.75
with salsa verde

— DESSERTS —

Amalfi Lemon Steamed Pudding
with custard

Sour Cherry Chocolate Mousse
with crème Chantilly

Honeycomb Ice Cream
with hot chocolate sauce

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:



ALLERGENS