

130TH ANNIVERSARY SET MENU

Two Courses £38.00 || Three Courses £46.00

Bordeaux Blanc
Lune d'Argent
125ml Glass
£16

Peach Highball
*JW Black Label, Peach & Cherry,
White Grape & Apricot Soda*
£12

Crémant de Bourgogne
Rosé
125ml Glass
£11

Henriot Brut Champagne
125ml Glass
£20

Future Château Blush
Low ABV Rosé 6.5 %
250ml Carafe £15

— STARTERS —

Salmon Gravavlax
*Swedish mustard dressing,
pickled cucumber & dill*

J. Sheekey's
King Prawn & Avocado Cocktail
with spiced Marie Rose sauce

Fritto Misto
*prawns, squid & halibut
with lemon aioli*

— MAINS —

J. Sheekey's Fish Pie
with tarragon buttered vegetables

Pan Fried Cornish Slip Soles
with warm tartare sauce

J. Sheekey's Cornish Fish Stew

— SIDE DISHES —

Potatoes £7.25
buttered new, chipped or mashed

Steamed Tenderstem Broccoli £8.00
with confit garlic & lemon oil

Rocket & Parmesan Salad £10.00
with aged balsamic

Spinach £7.75
steamed, olive oil, buttered or creamed

Mixed Autumn Greens £7.75
with confit shallots

Garden Salad £9.00
with honey mustard dressing

Roasted Carrots £7.75
with salsa verde

— DESSERTS —

Triple Chocolate Fondant Tart
miso caramel & milk ice cream

Bramley Apple Crumble Ice Cream
Sundae

Artisan Cheese Selection
seasonal 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:



ALLERGENS