



2 Courses £24 | 3 Courses £29



STARTERS

Leek & Potato Soup (v)
salsa verde & sourdough croutons 409 kcal

Whipped Vegan Feta (vg)
marinated beetroots, candied pecans, sourdough croutons 478 kcal

Spicy Salmon
chilli garlic ponzu, avocado & crispy wonton 280 Kcal

MAINS

Roasted Heritage Carrot (vg)
tahini dressing, pine nut brittle & shiso oil 387 Kcal

Game Bird Pie
creamed spinach, cranberry & red wine jus 590 kcal

Aged Beef Ragù
fresh egg pasta, 36-month Parmesan 1058 kcal

DESSERTS

Sticky Toffee Pudding
dates & Cola sponge, salted toffee & bourbon sauce 788 Kcal

Gluten Free Brownie
vanilla ice cream 782 Kcal

Baked Brie on Toast
quince & truffle honey 295 Kcal



If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. - (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. 13.5 % service charge will be added to your bill. Prices include VAT