



2 Courses £24 | 3 Courses £29

Available Monday- Friday Lunch & Monday- Thursday Dinner



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

Sides

Fries (vg) 605 kcal £6

Gem Leaf Salad (vg), Parmesan, croutons & Champagne vinegar 85 kcal £6

Hispi Cabagge, smoked bacon, sage butter 275 kcal £7

Truffle Mash Potatoes black truffle & 36-month Parmesan 491 kcal £8

Desserts

Sticky Toffee Pudding

dates & Cola sponge, salted toffee & bourbon sauce 788 Kcal

Triple Chocolate 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