



2 Courses £24 | 3 Courses £29

Available Monday- Friday Lunch & Monday- Thursday Dinner



Starters

English Sweet Corn Velouté (v)
sweetcorn, chilli & croutons 227 kcal

Buebird Chopped Salad(vg)
kale, fennel, radish & radicchio, toasted seeds,
carrot, orange & ginger dressing 618 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



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

