



3 Courses £23

Available Monday- Friday 12PM – 7PM - Up to 6 guests

Starters

Cauliflower & Aged Cheddar Velouté with Wild Garlic Pesto (v)
whipped goat curd toast with Amalfi lemon

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

Spicy Salmon Maki
avocado, shiso & Japanese mayo



Mains

Fresh Potato Gnocchi with Burrata(v)
*wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan
breadcrumbs*

Aged Beef Ragù
fresh egg pasta, 36-month Parmesan



Grilled Chicken Caesar Salad
Baby gem, Parmesan, anchovies, croutons

Sides £8

Fries(vg)
Gem Leaf Salad(vg) baby gem, croutons
Truffle Mash Potatoes (v) black truffle & 36-month Parmesan
Spinach "Carbonara" smoked bacon, parmesan and egg yolk
Grilled Hispi Cabbage Caesar dressing, crispy onions & Parmesan breadcrumbs

Desserts

Sticky Toffee Pudding
dates & cola sponge, salted toffee & bourbon sauce

Gluten Free Brownie
vanilla ice cream



Selection of Sorbets

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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. Adults need around 2000 kcal a day. Calorie information is available on request. 14.5% service charge will be added to your bill. Prices include VAT.

