

2 Courses £30 - 3 Courses £35

Available Monday- Friday 12PM - 7PM

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 Ragu 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 resent within our dishes as intentional ingredients and indicates where dishes "may contain" an allergen. It's an allergen, this 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. Pease be advised that all our food is prepared in kitchens where allergens are present. Whilst we take very reasonable precaution when preparing your food, we cannot guarante any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or edge allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 14.7% service charge will be added to you bill. Preces include VAT.



