

FIXED PRICE MENU

MONDAY – THURSDAY



STARTERS

Soup of the day, with homemade bread and butter (V)

Steamed English asparagus, crispy hen's egg, mint gribiche (V)

Smoked trout, shallot, capers, cornichons, horseradish cream, baby leaves (GF)

MAINS

Cod loin, tapenade crust, warm heritage tomatoes, shaved fennel, sauce vierge (GF)

Steak of the day, truffled parmesan chips, slow roasted tomato, watercress salad, café de Paris butter (*£5 supplement*)

Grilled polenta, broccoli, goat's cheese, romesco sauce, almond & 'black parmesan' crumb (V) (N)

SIDES

(3.50 each supplement)

Tenderstem broccoli & toasted hazelnuts (V) (GF) (N)

Summer vegetables, minted butter (V) (GF)

Heritage tomato salad, balsamic dressing (VG) (GF)

Buttered Jersey royals (V) (GF)

Bistro fries (VG)

Triple cooked chips (VG)

Rocket & parmesan salad (GF)

DESSERTS

Caramel poached peaches, vanilla cream, raspberry sorbet, almond brittle (V) (GF) (N)

Black Forest Gateaux choux bun (V)

Selection of British cheese served with chutney and savoury biscuits (*£4 supplement*)

Including a 125ml glass of house wine, bottled beer or premium soft drink