



LUNCH
Mon to Sat 12.30pm-3pm

DINNER
Mon to Thurs 5pm-10pm

SET MENU

STARTERS

TOMATO & RED PEPPER SOUP
Creme Fraiche, Herb Oil

CRAB, SALMON & COD FISHCAKE
Fennel Salad, Garlic Aioli

LAMB KOFTA
Tzatziki, Pomegranate Salad, Toasted Flat Bread

MAINS

ROASTED CAULIFLOWER
Red Pepper Hummus, Spinach, Pomegranate, Pine Nut Crumb

CHICKEN BALLOTINE
Mushroom & Tarragon, Crushed Potatoes,
Spring Greens, Diane Sauce

SEABASS
Caponata, Sauce Vierge, Green Beans

DESSERTS

ORANGE & ALMOND CAKE
Creme Fraiche & Raspberry Sorbet

CHOCOLATE BROWNIE
Honeycomb Ice Cream

GORGONZOLA
Chutney, Celery, Crackers

2 COURSES £23.50 ————— 3 COURSES £29.50

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.