

Set menu 1

Available daily

2 courses £19.50

3 courses £25

Soup: Jerusalem artichoke with roasted shallots & white truffle oil (V)

Oven-roasted aubergine with fried halloumi, chilli, lemon garlic & mixed baby leaf salad (V)

Smoked salmon & grilled quail eggs with horseradish creme fraiche & lime, poppy seeds
vinaigrette

Fried calamari with lemon & chilli tartar sauce

Escargot served in garlic & parsley butter sauce (6)

Linguini with prawns & calamari, garlic, extra virgin olive oil,
chilli & semi dried tomatoes

Stuffed free range chicken breast with mushroom duxelles, creamy mash potato & truffle
veloute

Seasonal vegetables ragout with preserved lemon, & parmesan mash potato (V)

Apple tarte tatin with vanilla ice cream
Selection sorbet

Set menu 2

**For large groups and private functions only. Minimum 20 people, must book 3 days in
advance. We work with you to create your event.**

2 courses £20

3 courses £25

**£25 each or add one arrival cocktail, half a bottle of red or
white wine each for £37**

Selection of 3 courses

Soup: Jerusalem artichoke with, roasted shallots & white truffle oil (V)

Beetroot & goats cheese salad, with baby spinach, roasted almonds, extra virgin olive oil & balsamic (V)

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Lamb shoulder confit with parmesan mash potato and thyme sauce

Pan fried sea bass with vegetables and saffron lemon sauce

Stuffed butter nut squash with ratatouille, and halloumi cheese (v)

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Apple tarte tatin with vanilla ice cream

Warm chocolate fondant with vanilla ice cream

Set menu 3

For large groups and private functions only. Minimum 20 people, must book 3 days in advance. We work with you to create your amazing party menu.

2 courses £25

3 courses £30

£30 or add one arrival cocktail, half a bottle of red or white wine each for £42

Selection of 3 courses

Jerusalem artichoke soup with roasted shallots

Grilled asparagus, grilled halloumi, cracked black pepper and green harissa dressing

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Marinated French rack of lamb with Mediterranean spice and French mustard served with rosemary sauce and fondant potato

Salmon, scallops, cod fillet with lemon dill sauce and peas and potatoes mash

Roasted butternut squash stuffed with vegetable casserole (v)

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Berries of the season with creme fraiche and chocolate fondue

Dark chocolate mousse

An optional 12.5% service charge will be added to your bill