



## 2 COURSES

≈ £14.50 ≈

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≈ £18.50 ≈

### STARTERS

SMOKED SALMON  
NICOISE  
with lemon & caper  
dressing

CHICKEN LIVER PATE  
with cornichons,  
Bramley apple chutney  
& toast

PICKLED BEETROOT  
with whipped goats cheese  
and basil pesto

### MAINS

CRISPY PORK BELLY,  
spring greens, creamed  
potatoes, Bramley apple  
puree and Dijon mustard  
sauce

GRILLED FILLET OF HAKE  
topped with a red pepper  
crust, new potatoes,  
English asparagus and  
sauce vierge

PARMESAN AND  
SPINACH RISOTTO,  
rocket & parmesan salad  
with truffle dressing

### DESSERTS

COCONUT  
PANNACOTTA  
with a soft peach centre  
and macerated peaches

CHOCOLATE  
MACAROON  
filled with Nutella and  
Chantilly cream

BEURRE NOISSETTE  
PARFAIT,  
noisette crumb and  
strawberry sorbet

CAPPUCCINO  
≈ £3.00 ≈

LATTE  
≈ £3.00 ≈

### COFFEES

FLAT WHITE  
≈ £2.80 ≈

CAFE AMERICANO  
≈ £2.50 ≈

ESPRESSO  
≈ £2.50 ≈

*All ingredients are as locally sourced as possible. A discretionary 10% is added to tables of 6 or more.*