



2 COURSES

≈ £15.50 ≈

3 COURSES

≈ £19.50 ≈

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.