

SET MENU

Two courses £28.50 | Three courses £34.00

Monday to Friday - 12pm to 4.30pm

 $Lychee\ blossom\ \pounds 11.50$ Lychee | Jasmine Tea | Honey | Strawberry | Lemon

Apple vodka gimlet £15.00

Belvedere Vodka | Blanche de Normandie | Green Apple | Apple Cordial

Carafe of Florao - 375ml £33.00 white or red

STARTERS

Roast cauliflower soup with walnut pesto

Gem heart & avocado salad smoked garlic & Parmesan dressing

Salmon tartare avocado, smoked ponzu & nori dressing

MAINS

Roasted fillet of sea bream celeriac, Iberico ham & brown butter

Rigatoni pomodoro mascarpone & vodka

Steak haché crispy straw potato & peppercorn sauce

SIDES

Spinach, garlic, olive oil	£7.00	Tenderstem boccoli, chilli & lemon	£7.50
Chips, mash or heritage potatoes	£5.50	Truffled creamed leeks	£8.00
Creamed sweetcorn jalapeño & spring onion	£6.50	Roasted Brussels sprouts, Iberico crumb	£7.50

DESSERTS

Sticky toffee pudding with milk ice cream

Rhubarb & custard coupe with vanilla shortbread

34 doughnuts with chocolate & raspberry sauce



For allergy and nutritional information please scan the QR code

(v) vegetarian | (vg) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.