



# SET MENU

Two courses £28.50 | Three courses £34.00

Monday to Friday - 12pm to 4.30pm

Bees Knees Fizz £12.00
Plymout gin | Honey | Prosecco | Orange Bitters

Young Grasshopper £9.00

Cold brew gunpowder tea | Green Matcha cordial

Carafe of Florao red £26.00 Carafe of Florao white £26.00 Carafe of Lady A

rose £30.00

## **STARTERS**

Pea & wild garlic soup with whipped goats cheese

Gem heart & avocado salad smoked garlic & Parmesan dressing

Bream & avocado ceviche golden lime & yuzu dressing

### MAINS

Robata grilled salmon fillet bok choi & mushroom dashi

Rigatoni primavera zucchini, wild garlic & pecorino

Brick chicken green onion, piquillio pepper & mojo verde

### SIDES

Spinach, garlic, olive oil	£7.00	Tenderstem broccoli, chilli & lemon	£7.50
Chips, mash or heritage potatoes	£5.50	Truffled creamed leeks	£8.00
Creamed sweetcorn jalapeño & spring onion	£ $6.50$	Korean fried cauliflower, kimchi dressing	£7.50

#### DESSERTS

Lemon steamed sponge with custard

Pistachio & raspberry coupe with shortbread crumble

34 doughnuts with chocolate 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.