



Starters

Cauliflower veloute (V)
with truffle oil

Samanzo tomato salad (V)
with grilled artichoke, balsamic
onions, basil, bocconcini and herb
salad

Potted duck rillettes
on toasted sourdough bread

Deep fried calamari
with yuzu mayonnaise

Mains

Roast corn fed chicken supreme
a la forestiere with potato fondant and pea a la
francaise

Slow braised ox cheek
with celeriac puree, mushrooms fricassee,
sweet potato fondant and perigourdine sauce

Pan fried wild seabream fillet
on butternut squash puree, baby vegetables and
pinot noir sauce

Red beetroot gnocchi (V)
stuffed with goat's cheese, spinach and artichoke

Desserts

Mini nutella doughnuts

Vanilla panna cotta with mixed berries, jurancon and a spiced wine syrup

Apple crumble with cognac ice-cream and butterscotch sauce

2 courses: £22.50 / 3 courses: £27.50

Sides

Creamed leaf spinach with horseradish (v) 3.75 / Salad of heritage tomatoes with fresh basil and olive oil (v) 3.75 / Creamed cabbage and pancetta 3.75
/ Triple cooked chips (v) 3.75 / Pommes frites with sea salt (v) 3.75 / Crispy onion rings (v) 3.75 / French beans with toasted almonds (v) 3.75 /
Buttered garden peas with fresh mint (v) 3.75 / Green salad with truffle dressing (v) 3.75 / Baked macaroni cheese (v) 3.75

A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate. (V) Suitable for vegetarians.
Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

