

EARLY EVENING MENU

2 COURSES £16

LIGHT BITES

ARTISAN BREAD £3

Queen Olives

MILK BREAD £3

Smoked Seaweed Butter

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STARTERS

VELOUTE OF THE DAY

Warm Bread

TEQUILA CURED SALMON

Pea Shoots, Lemon

HAM HOCK & BLACK PUDDING TERRINE

Piccalilli

ASPARAGUS HOLLANDAISE

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MAINS

BRAISED BEEF

Potato Mouseline, Carrots, Crispy Onions

CHICKEN BREAST

Truffle Gnocchi, Wild Garlic

BUTTERNUT SQUASH RAVIOLI

Tender Stem Broccoli

MACKEREL FILLET

Jersey Royal Potato Cake, Fennel, Salsa Verde

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SIDES

TRUFFLE & PARMESAN £3.5

Hand Cut Chips

BROCCOLI HOLLANDAISE £3

Toasted Almonds

VICHY STYLE CHANTENAY CARROTS £3

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DESSERTS *add £5.5*

CHOCOLATE ORANGE POT

Summer Fruit

HAZELNUT CRÈME BRULEE

FRANGIPANE

Vanilla Pod Ice Cream

PROSECCO JELLY

Strawberries & Ice Cream

SUMMER WINE PROMOTION

BOTTLE OF HOUSE
ROSÉ, RED OR WHITE

£13

A 10% discretionary service charge will be added to your bill for parties of 8 or more. Some dishes may contain nuts. Please inform your server if you have any food allergies. As we source local/regional foods, on occasion due to limited supply we may substitute a product for another of similar quality.