



Autumn 2018 sample menu

[Book a table here](#)

## Set Menu

Available 12 noon to 3pm Monday to Friday

### Starters

SPINACH SOUP with poached egg and Parmesan

WARM SALAD OF PIGEON BREAST with watercress and potatoes

BUTTERFLIED SARDINES with Parmesan breadcrumbs and aioli

### Mains

GRILLED FILLET OF HAKE with sauce verte and butter beans

BARBECUED SUMAC CHICKEN with grilled aubergine purée and pomegranate molasses

MOROCCAN FISH TAGINE with chermoula, olives and potatoes

PONDICHERRY VEGETABLE CURRY a fresh and fragrant coconut curry  
from Southern India served with rice

### Desserts

PASSION FRUIT PAVLOVA with chantilly cream

MEXICAN RICE PUDDING with honeycomb

TREACLE TART with clotted cream

### Three Courses £26

#### Sides

3.75 each

AUTUMN SALAD  
mixed lettuce leaves with  
fines herbes

BROCCOLI  
with toasted almonds and  
olive oil

BUTTERED POTATOES  
with parsley and mint

GLAZED CARROTS  
with tarragon

HANDCUT THIN CHIPS

RAINBOW CHARD  
with confit garlic and lemon

Please ask for allergen information  
Pigeon may contain traces of shot