
SET LUNCH MENU

STARTERS

BEETROOT SOUP with croutons, chive and pickled shallots.

MACKEREL FILLETS grilled with pickled winter vegetables, chervil and chive oil.

GAME TERRINE with beetroot chutney.

HAKE FISHCAKES with salsa verde.

MAINS

CHICKEN, CARROT, GINGER AND CHILLI SAMBAL served with sautéed potatoes.

ROASTED HAKE with spring onion mash and soy butter sauce.

WHOLE GRILLED PLAICE with black olive butter.

ROASTED WINTER VEGETABLES with beetroot hummus, purple sprouting broccoli, cavolo nero, quinoa, chilli and halloumi.

DESSERTS

STEAMED GINGER PUDDING with golden syrup and clotted cream.

BITTER CHOCOLATE TART with vanilla ice cream.

LEMON POSSET with stewed plums and biscotti.

APPLE TARTE TATIN with vanilla ice cream.

SIDES 4.50 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

ROASTED VEGETABLES with salsa verde.

GLAZED CARROTS with honey and tarragon.

MASHED POTATOES

CAVOLO NERO with fennel seeds and confit garlic.

2 COURSES £19.95 | 3 COURSES £24.95

Available Monday - Friday for lunch and early dinner until 6.30pm

Please ask a member of staff for information on allergens.