



Sample menu May 2017

## SET MENU

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### STARTERS

BEETROOT SOUP with pickled shallots and sour cream.

GREMOLATA PRAWNS with garlic, lemon and parsley.

GRILLED MACKEREL bitter leaves, sun dried tomatoes, chilli and fennel seeds.

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### MAINS

WHOLE GRILLED PLAICE with red pepper, chilli and oregano.

FLAT IRON STEAK with hand cut thin chips and béarnaise sauce.

PAN FRIED HAKE on spring onion mash, tomato, coriander and soy butter sauce.

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### DESSERTS

CHEESECAKE salted peanut butter and chocolate.

RICE PUDDING with a caramel topping.

PANNA COTTA and salted pistachio cream.

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### SIDES 3.75 each

BABY GEM SALAD with red wine pickled shallots.

GARDEN SALAD with fines herbes.

BABY MINTED POTATOES

KALE with shallots.

PETITS POIS À LA FRANÇAISE

HAND CUT THIN CHIPS

MASHED POTATO

AVAILABLE FOR LUNCH MONDAY – FRIDAY

2 COURSES £20 | 3 COURSES £25

Please ask a member of staff for information on allergens.