



## Sample menu

### WHITE PEACH AMERICANO

Hennessy VS, Suze liqueur, RinQuinQuin peach aperitif topped with London Essence Co. Peach & Jasmine Soda 8.95

## APPETISERS

MARINATED KALAMATA OLIVES 3.00

COOMBESHEAD SOURDOUGH served with salted butter and olives 3.95

SALT COD BRANDADE with olives and warm sourdough bread 4.50

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 4.95

## STARTERS

GRILLED SARDINES with pumpkin purée and gremolata 7.95

PRAWN COCKTAIL with Marie Rose sauce 8.95

COARSE PORK TERRINE with beetroot chutney 8.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel, and a pinch of cayenne 10.95

RICK STEIN SMOKED SALMON with horseradish cream and Coombeshead Farm sourdough 12.95

DEEP-FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a hot and spicy papaya and chili sauce 13.95

SEARED TUNA GUACAMOLE with spring onion, chilli and soy dressing 13.95

BAKED SCALLOPS with truffle butter, wild mushrooms, and chives 17.95

SERRANO HAM with celeriac remoulade 7.95

## MAINS

FISH AND CHIPS prime cod from sustainable stocks deep-fried, served with thick chips, mushy peas, and tartare sauce 17.95

GRILLED MISO SALMON with rice noodles 18.95

GRILLED HAKE with spring onion mash and soy butter 19.95

WHOLE SEABASS with ginger, spring onion and soy sauce 24.95

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic, and chilli 27.95

LEMON SOLE VERONIQUE 29.00

ESCALOPES OF HALIBUT with dill, carrots, and celery 36.95

MONKFISH wrapped in serrano ham with sauerkraut 37.95

BRAISED FILLET OF BRILL with wild mushrooms, chestnuts, and pork sauce 39.95

WHOLE DOVER SOLE ON THE BONE dusted with flour and fried in an oval pan. Served meunière with noisette butter and minted baby potatoes on the side 42.00

LARGE GRILLED LOBSTER served with chips 76.95

100Z RIB EYE STEAK 30-day dry aged Hereford beef. Served with a baby gem, shallot, cream and Cabernet Sauvignon vinegar salad, béarnaise sauce, and chips 33.95

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with sundried tomatoes, wild mushrooms and hazelnuts 16.95

## SIDES

THIN CHIPS 3.95

BABY POTATOES 3.95

GARDEN SALAD with fine herbs 4.50

TOMATO SHALLOT SALAD 4.00

SEASONAL CABBAGE 4.00

BUTTERED GREEN BEANS 4.00

BORDELAISE/PEPPERCORN SAUCE 3.00

Please ask information on allergens.



## STARTERS

### FISH AND SHELLFISH SOUP

with rouille, Parmesan and croutons

### PRAWN COCKTAIL

with Marie Rose sauce

### COARSE PORK TERRINE

with beetroot chutney

## MAINS

### GRILLED MISO SALMON

with rice noodles

### DUCK COTTAGE PIE

from Rick's Secret France

### RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS

with sundried tomatoes, wild mushrooms and hazelnuts

## DESSERTS

### PANNA COTTA

with poached pears

### TIRAMISU

### STICKY TOFFEE PUDDING

with clotted cream

2 COURSES £22.95 | 3 COURSES £27.95

Available Monday to Friday 12 noon to 5 pm