

# SET MENU

Two courses 22

Three courses 28

## STARTERS

### Courgette and Parmesan Soup

Sourdough crouton

### Chicken and New Potato Salad

Poached chicken, new potatoes, crispy capers

### Soy Marinated Egg

Soy marinated soft boiled egg, miso mayonnaise, petit pois, watercress

## MAINS

### Pork Chop

Aubergine caponata, cherry tomato, peppercorn sauce

### Artichoke Spaghetti

Artichoke pesto, artichoke barigoule, aged Parmesan

### Moule Mariniere

Streamed mussels, white wine, cream

## SIDES

**Fries** 5.5

**Truffle & parmesan fries** 7

**Tender stem broccoli** 6.5  
Red chili, tahini, sesame seeds

**Avocado (ve)** 6.5  
Grapefruit, pomegranate,  
basil, lemon oil

**Sweet potato fries** 7  
Feta & pomegranate

**Buttered green beans** 6.5  
Shallots, toasted hazelnuts

## DESSERTS

### Chocolate eclair

### Mille-feuille

Layers of pastry & crème patisserie

### Crème brûlée

Sable Breton

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.