

PRIX FIXE MENU TWO COURSES £30 | THREE COURSES £35 WITH A GLASS OF HOUSE WINE

Available for up to six guests every day at lunchtime and from 17.30 – 19:00.

Starters

Chilled courgette soup, sun dried tomatoes, lemon confit Kcal 374 Pickled courgette salad, crème fraiche, watercress and basil Kcal 235 'Jambon de Bayonne, remoulade, dried tomatoes Kcal 577

Main Courses

Summer vegetable mezzi linguine, asparagus, romesco sauce, fresh peas, lemon dressing Kcal 1010 Roast chicken, white onion soubise, sweetcorn, pickled girolles, roasting juices Kcal 1207 Steamed fillet of seabass, braised cannellini beans, samphire, beurre rouge Kcal 1202

Desserts

Créme caramel, Sauternes raisins (v) Kcal 633 Sorbets Maison (v) Kcal 129 Chocolate fondant, hazelnut ice cream (v) Kcal 489

please note our bread and butter contains 328kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT at current rate.