



## £65 Set Menu

**Grilled courgette (vg)** 439kcal  
*cashew nut paté, buckwheat, pickled shallots*

**Heritage tomato salad (v)** 289kcal  
*kalamata olives, courgette, crème fraiche*

**Octopus salad** 486kcal  
*labneh cheese, baby potatoes, romano peppers*

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**Ricotta and spinach ravioli (v)** 1038 kcal.  
*butter emulsion, sage*

**Roasted pollock** 535kcal  
*basil and courgette purée, tomatoes, white wine velouté*

**Dry aged beef fillet** 1297kcal  
*truffle mash potato, spinach, madeira sauce*

**Sweetcorn curry (vg)** 520kcal  
*curry leaves, curry oil*

### Sides

**Mixed Vegetables £5.50** 149 kcal

**Side Salad £5.50** 301 kcal

**Fries £5.50** 806 kcal

**Truffle parmesan fries £7.50** 954 kcal

**Creamy spinach and girolles £7.50** 241 kcal

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**Date and molasses sticky toffee pudding** 478kcal  
*vanilla ice cream*

**Eton mess** 407kcal  
*raspberry sorbet*

**Ice cream selection**  
*chocolate, vanilla, rum and raisin 42/43/53 kcal*  
*raspberry, mango, lemon 24/26/30 kcal*

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.