



Fixed Price Menu

2 Course: £22.95 3 Course £29.50

Lunch: Thursday - Saturday Evening: Wednesday - Thursday

Entrées

SEA TROUT MI-CUIT
PEPPER RELISH, SQUID INK CRACKERS, PAPRIKA OIL (GF,DF)

LAMB CROQUETTES
BEETROOT PUREE, PARMESAN CUSTARD, GREMOLATA (GF)

MINT AND PEAS TART(DF, VG, V)

Le Plat Principal

CHICKEN BALLOTTINE
CREAMED MASH POTATO, PICKLED MUSHROOMS, GRILLED SPRING ONION,
TARRAGON EMULSION, MUSTARD VELOUTÉ

PAN FRIED ATLANTIC COD
LEEK AND CAPERS CRUSHED POTATO, SAMPHIRE, WARM TARTARE SAUCE (GF)

CRISPY TOFU
STEAMED WILD RICE, BLACK GARLIC CARAMEL, PAKCHOI, BUTTERNUT SAUCE (GF,DF,V)

Dessert

Sticky Toffee Pudding
Coffee Ganache, Salted Caramel Ice Cream

Lemon Posset (GF)
Raspberry Gel, Broken Meringue, Chocolate Soil £7.50

Mango Panna Cotta(GF, DF, VG, V)
Coconut Macaroons, Rum and Coconut Gel ,Crispy,
Coconut Curd

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS,
NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE
(V) - VEGETARIAN | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION
(DF) - DAIRY FREE | (DFO) - DAIRY FREE OPTION