



## 8<sup>th</sup> November 2024

Glass of Champagne 13.50  
Strawberry Bellini 9.50  
Aperol Spritz 10.50

Fresh foccacia & Aioli 5.50

### starters

field mushroom, potato, truffle oil, crispy sage soup 7.95 (gf)  
curried sweet potato, lentil, coconut & coriander soup 7.95 (gf)(v)  
feta, beetroot, apple, fig, frisee, pumpkin seeds, vinaigrette 8.50 (gf)  
tuna tartare, avocado, crème fraiche, caviar 13.50 (gf)  
chicken liver & tarragon pate, fig & apple chutney, toast 8.95  
seared scallops, cauliflower puree, pea shoots 13.50 (gf)  
smoked mackerel pate, gravadlax, dill pickles, lemon 10.50 (gf)

### mains

pan fried calves liver, chips, green peppercorn sauce 24.50 (gf)  
anchovy & rosemary lamb rump, leek mash, garlic spinach 26.95 (gf)  
roast chicken breast, prune & roast garlic mash, watercress 24.50 (gf)  
steamed hake, sesame seeds, oyster mushroom, spinach, soy dressing 24.50  
pan fried plaice, parsley potatoes, samphire, lemon butter sauce 24.95 (gf)  
potato gnocchi, gorgonzola cream, spinach, oyster mushroom & peas, crispy sage 17.50  
spiced aubergine & green beans, tagine, saffron rice 17.50 (gf)(v)

### sides

chips 4.95 (gf)  
mixed leaf salad 5.95 (gf)  
leek mash 4.95 (gf)  
steamed broccoli 4.95 (gf)

## Set Lunch

curried sweet potato, lentil, coconut & coriander soup (gf)(v)  
tuna tartare, avocado, crème fraiche, caviar

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pan fried calves liver, fries, green peppercorn sauce (gf)  
pan fried plaice, parsley potatoes, samphire, lemon butter sauce (gf)

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orange & almond cake, greek yoghurt (n)(gf)  
buttermilk pannacotta, blueberry compote (gf)

2 courses £23.95

3 courses £28.95

(n) contains nuts, (gf) gluten free (v) vegan

an optional gratuity of 13.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes  
food intolerance information please ask a member of staff

