



MICHELIN BIB GOURMAND

STARTERS

Leek & potato soup, summer truffle Chantilly *
Seaweed crusted poached salmon, heritage beetroot & lemon crème fraîche *
Charentais melon, Bayonne ham & cold pressed olive oil *

MAINS

Pan roasted Sea bass, braised fennel, romesco & samphire *
Suffolk chicken breast, sweetcorn purée, hasselback potatoes & Padrón peppers *
Tagliatelle of wild mushrooms, parmesan & herbs

SIDE ORDERS *

Pomme purée 6/ Green beans 5/ Mixed leaf salad 5
Crisp garlic potatoes 6/ Long stem broccoli 6/ Chips 5

DESSERTS

Peach frangipane tart, peach sorbet
Comté cheese, seeded rye cracker, house chutney *

2 courses £32/ 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill