



# MICHELIN BIB GOURMAND

## STARTERS

Parma ham, trio of melon, honey, dill & mustard dressing \*  
Smoked salmon terrine, caviar crème fraîche, pickled cucumber & lemon\*  
Red onion and goats cheese tart, stout glaze, rocket salad\*

## MAINS

Sticky braised beef and parsley tagliatelle, spring pea & tarragon cream  
Pan fried whole megrim sole, caper and parsley beurre noisette  
Asparagus & nettle risotto, lemon chive mascarpone cream, olive cherry tomatoes \*

## SIDE ORDERS

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

## DESSERTS

Adnams gin syllabub, gooseberry jam, caramelised white chocolate \*  
Comte cheese, seeded lavash 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***