



MICHELIN BIB GOURMAND

STARTERS

Parma ham, trio of melon, honey, dill & mustard dressing *
Mi -cuit of Sea trout, saffron cous-cous tabbouleh, courgette, spiced red
pepper gastique *
Red onion and goats cheese tart, stout glaze, rocket salad

MAINS

Sticky braised beef and parsley tagliatelle, spring pea & tarragon cream
Pan fried fillets of Red mullet, pea purée, crushed potatoes, crab emulsion*
Asparagus & nettle risotto, lemon chive mascarpone cream, olive cherry
tomatoes *

SIDE ORDERS

Pomme purée 6.5*/ Green beans 6.5*/ Mixed leaf salad 6*
Crisp garlic potatoes 6.5*/ Long stem broccoli 6*/ Chips 6.5*

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