



MICHELIN BIB GOURMAND

STARTERS

Pork and basil croquette, roasted tomato sauce, courgette noodles
Pan fried Red Mullet, saffron infused taboullah, red pepper gastrique
Roasted peach and burrata salad, pistachio dukkah, mint dressing

MAINS

Red wine braised beef, grilled aubergine ragout pappardelle
Pan fried sea bass, asparagus caper cream sauce, watercress & cucumber salad
Broad bean and pea risotto, rocket and parmesan

SIDE ORDERS

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

DESSERTS

Essex Strawberry Eton Mess *
Clara goats 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