

3-Courses & a glass of wine £45

Potato & thyme sourdough, lemon thyme butter (1,3,6,8,9,10,11,12,13) (v) 7

STARTERS

Greek salad, barrel aged feta, capers & wild oregano (9,13)

Buttermilk fried chicken, sriracha & lime yoghurt (3,6,8,9,10,11,12)

Spring garden pea & mint soup, potato & thyme sourdough (1,3,6,8,9,10,11,12,13)

MAINS

Roast cornfed chicken, heritage carrot black garlic,
herb emulsion & hen-of-the-woods mushrooms (3,6,9,10,11,13)

Scottish salmon, sea fennel, verjus & dulce sauce, white grapes (7,9,10,13)

Asparagus & broad bean risotto, garden peas, soft herb & Pecorino (9,10,13) (v)

SIDES

Tenderstem broccoli, almond butter & red chilli (1,9) (ve) 8

Koffman's skin on fries, rosemary salt (ve) 7 / add truffle & Parmesan (9) 11

Baby gem lettuce, balsamic onions, sundried tomato, Dijon & herb dressing, seeds (1,3,6,8,9,13) (v) 8

DESSERTS

Balinese vanilla crème brûlée (6,9)

Double chocolate fudge brownie, exotic fruit sorbet (8,9)

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate

