

EVENING SET MENU

TWO COURSES *for* 14.50

ADD A THIRD COURSE *for* 3.50

LEEK & POTATO SOUP,

crème fraîche & chives (gf) (v)

CELERIAC SALAD,

poached egg, shallot crisps (df) (v) (gf)

GRILLED GOATS' CHEESE & BEETROOT,

puy lentil & grain mustard (gf)



PAN FRIED BARNSLEY LAMB CHOP,

pea puréed, sautéed potatoes (gf)

SEARED COD FILLET,

salt cod lemon brandade, roast red pepper sauce (gf)

STEAK FRITES,

garlic & herb butter, fries, green salad (Supplement 2.00)

BAKED STUFFED AUBERGINE,

Provençale vegetables, roasted & puréed fennel (ve) (gf)



SICILIAN ALMOND & ORANGE CAKE,

orange sauce (v) (gf) (df)

SPICED APPLES, GINGER & CITRUS CRUMBLE,

double cream (ve) *without cream*

CHOCOLATE MOUSSE,

Chantilly cream

(v) Suitable for vegetarians. (ve) Suitable for vegans & vegetarians. (gf) Gluten free. (df) Dairy free.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens.

All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% for parties of six or more will be added to your bill, this will be shared equally among the staff who have prepared and served your food today – merci.