

EARLY DINING

Served from 5:00pm to 7:00pm, Monday to Thursday

BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person

Globe olives £4.25

Salt and pepper cashews £4.25

HORS D'OEUVRES

Fine cut pasta, steamed clams, creamy mussels

Seared scallop, potato velouté, beurre noisette, serrano

Beetroot tatin, Burt's blue, caramelised walnut (v)

PLAT PRINCIPALS

Corn-fed spatchcock poussin, creamed chestnut polenta, crispy kale, sauce verde

Wood fired squash risotto, ricotta (v)

Stonebass bonne femme, king oyster, mushroom sauce

Steak au Poivre, Portobello mushroom, onion rings, roasted vine tomatoes, fries

Steak frites, Portobello mushroom, onion rings, roasted vine tomatoes

SIDES / SALADS

House mixed leaves, vinaigrette (ve) £3.50

Hand cut chips £5.00

Rosemary pomme frites £5.00

DESSERTS

Dark chocolate mousse, florentine, caramel gelato

Crème caramel, raspberries, almond croquant (V)

Coupe, chocolate fudge brownie, vanilla ice cream and hazelnut (V)