



Sample Prix Fixe Menu

(Mon-Thurs 12:00-14:30/ 17:30-20:30)

STARTERS

Brie Bites

Mixed Leaf Salad and Cranberry Sauce (GFO)

Chicken Liver Parfait

Red Onion Marmalade and Crostini (GFO)

Prawn and Saffron Arancini

Lemon Aioli

MAINS

Confit Duck Leg, Smoked Bacon and Bean Cassoulet

Fine Beans (GFO)

Porcini Ravioli

Mushroom Sauce, Parmesan, Truffle Oil

Tandoori Tilapia Fillets

Saag Aloo Potatoes, Onion Bhaji, Coconut Yoghurt (GFO)

DESSERTS

Vanilla Seed Crème Brulee

(GFO)

Banoffee Bowl

Rum Marinated Banana, Crushed Biscuits, Salted Caramel Sauce, Chantilly Cream

Buttermilk Pana Cotta

Blueberry Compote (GFO)

2 Courses 23.95

3 Courses 27.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients. We will add a discretionary 10% service charge to tables of 6 or more.

VG - Vegan

GF - Gluten Free

V - Vegetarian

DF - Dairy Free

VGO - Vegan Option

GFO - Gluten Free Option

NFO - Nut Free Option

DFO - Dairy Free Option