

2 COURSES £14.95
3 COURSES £17.95

STARTERS

Moules provençale

Leek & potato soup with chives crème fraiche

Deep fried squid & pea aioli

Potted mackerel toast & breakfast radish

Red wine poached pear, chicory & stilton salad (V)

MAIN COURSES

Aberdeen angus aged rump steak, heirloom beetroot & watercress

Grilled fillet of sea bream, clams & chorizo

Breast of maize-fed chicken, creamed wild mushroom & spring cabbage

Fettuccini with basil, pine nuts & summer truffle (V)

DESSERTS

English strawberry pavlova

Valrhona chocolate mousse

Summer pudding & clotted cream

Montgomery cheddar & Apricot chutney

SIDE DISHES

Chips £2.50 / Leeks Gratin £2.95

Sea vegetables £3.50 / Mixed salad £2.25

Buttered Spinach £2.50 / Sprouting Broccoli £2.50

Set Menu Mon to Thurs 12-7 Fri & Sat 12-4 Sun 5-10

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added.