## Seasonal Set Menu \*



Available Monday to Friday Lunch 2 courses £13.50/3 courses £16.50 & Monday to Thursday Dinner 2 courses £15.00/3 courses £18.00

## Starters

Roast fennel soup with croutons & chives

Grilled baby squid, wild rocket & pomegranate salsa

Comice pear with mixed leaves, toasted walnuts & Dolcelatte

## Main courses

Field mushroom strudel with tarragon, goat's cheese, sundried tomatoes & pinenuts

Grilled mackerel fillet with crushed potatoes, elderflower & gooseberry dressing

Pan-fried calf's liver with pomme puree, caramelized baby onions in halsamic

## **Puddings**

Selection of ice creams & sorbets

Buttermilk panna cotta with raspberries

Fig & almond tart with crème fraiche

A la carte menu also available

\* Sample set menu of some of our favourite seasonal dishes





Please note we cannot guarantee the absence of nut traces in any of our dishes.

If you have a food allergy <u>please let us know.</u>

All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.