

SET MENU

LUNCH WEDNESDAY TO FRIDAY 12PM - 3PM
DINNER MONDAY TO SATURDAY 5PM - 6.30PM

Two Courses **£24.50** - Three Courses **£27.50**

375 ML CARAFES

WHITE & RED SOMMELIER SELECTION **£19**

COCKTAILS

VERT ROYAL Tanqueray Gin, Basil Leaves, Italicus, French White Wine **£14.5**

HUGO SPRITZ St-Germain Aperitif, Mint Leaves, Soda, Sparkling Wine **£14.5**

SNACKS (SUPP.)

BASKET OF FRENCH BAGUETTE & BUTTER **£5**

NOCELLARA OLIVES (VE) **£5**

GOUGÈRES (V) **£5**

SALTED ALMONDS (VE) **£5**

MALDON (ENG) **£4.5**

GILLARDEAU (FR) **£6.5**

FRIED OYSTER Spiced Sauce, Choux **£6**

STARTERS

MELON Cured Ham, Goat Cheese, Port Reduction (GF)

BABY LETTUCE HEARTS & CASHEW NUTS Croûtons, Vegan Cheese (VE)

TOMATO GAZPACHO Semi-Dried Tomatoes, Black Olives (VE)

SALMON RILLETTE Pickled Cucumber, Crostini

MAINS

COD & COURGETTES Coriander Pistou, Sauce Vierge (GF)

ROASTED AUBERGINE Crispy Wild Rice, Miso Sauce, White Grapes (VE)

CORN-FED CHICKEN BREAST Sage Lemon Sauce (GF)

CONFIT LAMB NECK Printanier Thyme Jus (GF)

DESSERTS

CRÈME BRÛLÉE (GF)

FROMAGES AFFINÉS Mons Artisan Cheeses (V) Supp. of **£6**

STRAWBERRY TART Chocolate Ganache