



PRIX FIXE MENU

THREE COURSES £39.00

DINNER

Monday – Thursday 6pm – 9pm

Available for up to 6 guests

“Invisible Soup – A donation to Friends of the Elderly’s Winter Appeal” £3.00

Bread and butter *314 kcal* £5.00

SIDES

Escarole & pear salad, Roquefort (v) *352 kcal* £7.00

Pommes frites (vg) *672 kcal* £7.00

Wild flower honey glazed heritage carrots *660 kcal* £7.00

French beans, caramelised shallot butter (v/vg) *148 kcal* £7.50

Port braised red cabbage *176 kcal* £7.50

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



STARTERS

Wild mushroom & winter truffle tartelette, black truffle cream (v) *348 kcal*

Line caught cod cassoulet, pancetta, chicken skin crisp, Nduja butter *612 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

MAINS

Corn-fed roasted chicken supreme, confit leg croquette, sweetcorn velouté, curried corn
883 kcal

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek
593 kcal

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle,
cep jus (vg) *661 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1481 kcal*

DESSERTS

Spiced caramel & vanilla crème brûlée, apple compote (v) *940 kcal*

Pistachio & raspberry marquise, pistachio mousse, whipped ganache,
raspberry & yoghurt ice cream *925 kcal*

Chocolate truffle mousse torte, red currant jam, red currant &
vanilla sorbet (vg) *659 kcal*

Homemade ice cream & sorbets – selection of the day (v) *360 kcal per scoop*

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