

# Prix Fixe

Available from 6-7pm, Daily

2 courses | 32

Choose 1 dish from any 2 courses AND  
either an appetizer OR a side

3 courses | 40

Choose 1 dish from each course AND  
either an appetizer OR a side

## Appetizers

Freshly baked sourdough

*English rapeseed oil, house whipped butter*

£5

*(If added as an extra)*

## To Start

Jersey Royal velouté (v)

*Potato tuile, wild garlic*

Chicken & duck liver parfait

*Port jelly, chicken fat brioche, ethical foie gras*

Salmon tartare

*Dashi, apple, avocado*

## Mains

Cornish red mullet

*Squid ink spaghetti, langoustine bisque, shellfish*

Beetroot wellington (v) (vg)

*Grilled asparagus, mushroom sauce*

Welsh lamb rump

*Served pink, sweet bread, shoulder & potato terrine, asparagus, black  
garlic & anchovy*

## Sides

Creamed spinach & nutmeg

Hand cut chips with Béarnaise sauce

New season potatoes with wild garlic butter

Tenderstem broccoli with toasted almonds

Green salad or Caesar salad

All £5

*(If added as an extra)*

## Dessert

Dark chocolate crèmeux

*Aero, honeycomb, crème fraîche sorbet*

Passionfruit cheesecake

*Coconut sorbet, pineapple & lime salsa*

Choice of 3 cheeses

*From the cheese trolley*

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free