

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

Asparagus velouté

Crispy hens egg, wild garlic

Chicken & duck liver parfait

Blackberry, port jelly, toasted sourdough

Salmon tartare

Dashi, apple, avocado

Mains

Fish of the day

Courgette flower, scallop & crab, caviar beurre blanc

Mushroom tortellini (v)

Morels, aged parmesan, pickled mushroom

Welsh lamb rump

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

Sides

Roasted cauliflower, pine nut, lemon & herb dressing

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

Black forest gâteau

Dark chocolate, aero, cherries, kirsch, yoghurt

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

Please note, this is a sample menu and all dishes are subject to change.