



In partnership with



Jerusalem artichoke velouté, cobnuts  
House cured salmon, capers and lemon  
Belgian endive salad, walnut dressing, Fourme d'Ambert cheese  
Plateau terrine maison, seasonal leaves, sourdough toast

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Slow cooked short-rib, sauté potatoes, rocket pesto  
Coq au vin, mash potatoes, baby onion, mushroom  
Whole plaice, fennel and dill compote, beurre noisette and lemon  
Spinach and ricotta ravioli, chive emulsion

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Traditional baked tart of the day  
Brie de Meaux, Carr's water biscuits  
Madagascan Vanilla crème brûlée, shortbread biscuits  
Selection of house fruit sorbets

**2 courses £15.00**

All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill  
Please be aware that some dishes may contain nut traces.  
If you have any specific allergies, please inform a manager immediately.  
This is a sample menu and subject to change.

08.10.2014