



3 COURSES £15.00
Including juice

STARTER

Terrine de Campagne, apple puree, brioche

Leek and potato velouté (V)

Kale & quinoa salad, chicory, pomegranate, almonds (VG)

MAIN

Plaice goujons, pommes frites, tartare sauce

Flat iron, pommes frites, peppercorn sauce

Pumpkin Gnocchetti, chanterelles, pumpkin seed pesto (VG)

DESSERTS

Chef's Ice cream & sorbet of the day

Chocolate brownie, vanilla ice cream

Vanilla baked cheesecake, prune compote

All prices included VAT at the current rate
13.5% discretionary service charge will be added
Please be aware that some dishes may contain nut traces
If you have any specific allergies, please inform a manager immediately