



Mid-Week Set Menu

July 2024

2 courses £20.00 | 3 courses £25.00

To Start

Seasonal Demi Soup of the Day with sourdough bread (gfa) (v)

Chicken Liver Parfait with toasted brioche, red onion jam

Smoked Salmon with new potato chive salad, lemon dressing (gf) (df)

Spaghetti Vongole, clams, white wine, parsley

Feta Salad with tomatoes, cucumber, red onion, olives (gf) (v)

Mains

Confit Duck Leg with pea puree and sauteed potatoes (gf)

Grilled Chicken Breast with sundried tomato pesto and steamed rice

Pan Fried Seabass Fillet with polenta chips, grilled vegetables and bearnaise sauce

Salmon Penne Pasta with cherry tomatoes and capers in a creamy sauce

Eggplant Rolls stuffed with herbs and pistachio couscous, tahini sauce (v) (vg)

Sides from £4.50

Mixed Leaf Salad, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds, Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand cut Chips, Truffle & Parmesan Fries, Mashed Potatoes

Pudding

Syrup Sponge Pudding with vanilla custard (gf) (dfa)

Chocolate Slice with fresh raspberries, toasted hazelnuts

Pineapple and Vanilla Cheesecake with lemon syrup

Affogato with vanilla ice cream, crushed Amaretti, drizzled with espresso coffee

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream,

Summer Down Farm mint chocolate, salted butter caramel **GF, V, VGA**

Sorbet - Cammas Hall raspberry, British elderflower, sherbet lemon **GF, VG, DF**

If you have any food allergy, intolerance or sensitivity please speak to your server
(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN

12.5% discretionary service charge will be added to your final bill.