STARTERS

Grilled veal rump, baby black figs & beetroot

Cured sea bass, crab & heritage tomatoes

MAIN COURSES

Breast & loin of lamb, ricotta & white asparagus

Skrei cod, gnocchi, peas & morels

DESSERTS

Hazelnut financier, bramble apple, berry compote

Rhubarb, beetroot & Hibiscus

2 COURSES £22.50 / 3 COURSES £27.50*

***AVAILABLE MONDAY-FRIDAY**

Please inform your waiter of any allergy or dietary requirements
when making your order.
Prices include VAT at 20%.12.5% discretionary charge will be added to your bill.