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3 COURSE MENU £37
BOTTOMLESS PROSECCO £15



STARTERS

Prawn papillote cocktail *Egg, gluten, shellfish*

Mackerel, white asparagus, raspberries, buckwheat *Dairy, gluten, egg, shellfish*

Stuffed tomato, Burratina, courgette, peach, pesto *Dairy, sulphur dioxide, nut, peanut*

♥ Pâté en croûte & foie gras, primavera *Gluten, dairy, sulphur dioxide*

MAINS

Almond & elderflower Ravioli, hens of the wood, asparagus mousse *Dairy, gluten, sulphur dioxide, egg, nut*

Cod line caught, English & chick peas, cherry vinaigrette *Sulphur dioxide, shellfish, dairy, gluten, sesame*

Corn fed chicken breast, Romaine salad crust, Caesar condiment, sweet corn *Sulphur dioxide, dairy, gluten, fish, egg*

♥ Bokan Bouillabaisse, potato fondant, rouille *Fish, shellfish, egg, sulphur dioxide*

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield,
Apricot & lavender chutney, homemade bread *Dairy, gluten*

DESSERTS

A selection of homemade ice cream & sorbet *Dairy*

Watermelon & strawberries cake *Dairy, egg, sulphur dioxide*

Fake tiramisu, Bailey's ice cream *Dairy, egg, gluten, sulphur dioxide*

SIDES

Sautéed seasonal vegetables **5.00**
Farmers salad **5.00**

Mash potato **5.00**
Black truffle mash potato **8.00**

Triple cooked fries **5.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Served from 12:30 to 14:30 (last order) on Saturdays and 12:30 to 15:00 (last order) on Sundays. Bottomless Prosecco is available for 1,5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.