

# 3 COURSE SET MENU

£ 5 0



## W E L C O M E S N A C K S

Homemade bread & Seasonal butter

### S T A R T E R S

#### Velouté *v*

Mushroom velouté, puff pastry twist  
wild mushroom duxelles tarragon

#### Duck

Duck liver parfait, toasted brioche  
loaf grape & onion chutney, herb  
salad

#### Tuna

Seared tuna, honey soy dressing,  
sesame lime, chilli & coriander,  
crispy wonton

### M A I N S

#### Beef

Braised feather blade, creamy  
polenta parsley & garlic,  
red wine sauce

#### Hake

BBQ hake fillet, roast bone sauce  
Cornish mussels, coastal herbs  
kohlrabi

#### Tortellini *v*

Homemade pasta, roast pumpkin  
smoked cheese sauce, crispy sage,  
chilli

### D E S S E R T S

#### Choux

Choux bun, Tonka diplomat cream  
salted caramel ice cream, vanilla  
sauce

#### Chocolate Marquise

70% XOCO marquise passion fruit  
sorbet, coca nibs

#### Sorbet Selection

Selection of seasonal sorbets  
& tuille

### C H E E S E £ 1 7

#### S U P P

#### Pomme Purée 8

cream & butter

#### Braised Red Cabbage 6

Red wine, winter spice

#### Garden Vegetables 6

Butter emulsion

*Available Thursday & Friday lunchtime from 12pm-2:30pm, and early evening 6pm – 6:15pm Saturday lunchtime from 12pm-2:30pm If you have any food allergies or intolerances, please inform your waiter before ordering.*

*Please be aware traces of food allergens may be present in our kitchen.*