



2 courses 20 / 3 courses 25

Starters

Parsnip soup, croutons VG

Chicken & tarragon terrine, smoked artichoke, toast

Quarter dozen Jersey pearl oysters, red wine shallot vinegar, lemon GF

Goat's cheese & red onion tart, green salad V

Mains

Slow cooked octopus, braised lentils

Confit duck leg, haricot beans, pancetta

Flat iron steak, hand cut chips, peppercorn sauce 5 *supplement*

Ratatouille, grilled goat's cheese, toasted sourdough V

Sides

Savoy cabbage 4 | Baby potatoes 3 | Tenderstem broccoli 5

Fine green beans 5 | Fat chips 5 | Green Salad 5

Desserts

Classic Crème brûlée GF

Affogato, espresso, vanilla ice cream, amaretti biscuit

Stilton, oatcakes & red onion chutney

Selection of ice-creams and sorbets, 3 scoops GF

V vegetarian – VG vegan – GF gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please contact your waiter if you require any information regarding allergies or intolerances