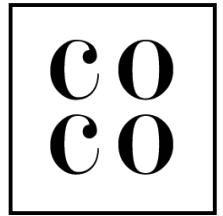


DATE NIGHT MENU

Monday-Thursday

3 Courses and a bottle of wine £60.00 per couple



FRENCH ONION SOUP
gruyere croute
GOATS CHEESE BEIGNET
walnuts, pickled beetroot, crisps, pomegranate
CHARGRILLED SQUID
chilli garlic oil, lemon rocket salad
FOIE GRAS & CHICKEN LIVER PARFAIT
homemade chutney, toasted brioche
SMOKED SALMON TARTARE
dill foam, lemon, cucumber, wheaten
RISOTTO
pea, asparagus, basil, mint, ricotta
LINGUINI of CRAB
tomato, basil, gremolata
SPRING SALAD of ASPARAGUS
serrano ham, celeriac, remoulade, egg, organic leaves
SEARED SCALLOPS
chorizo, black pudding, pea puree
RARE BEEF SALAD
blue cheese dressing, rocket, parmesan

ROAST CHICKEN BREAST
macadamia, spiced cauliflower, mash potato, tarragon cream
HAKE
curried lentils, bhaji, yoghurt, coriander pesto
COD
grilled potatoes, salted cod, cucumber, dill
MISO GLAZED PORK BELLY
seared scallops, five spice, white broccoli, arancini risotto balls
SEARED WILD HALIBUT
purple broccoli, new potatoes, caper & seaweed butter
SLOW BRAISED INDIAN SPICED LAMB SHOULDER
cous cous, roasted vegetables, yoghurt, coriander
DUCK AU POIVRE
fat chips, braised red cabbage, peppercorn cream
10oz CHARGRILLED SIRLOIN
hand cut chips, chophouse butter, rocket salad

Some of our products may contain nuts, wheat or other allergens. If you have any dietary requirements please inform your server. A 10% discretionary service is added to tables of 5 or more.