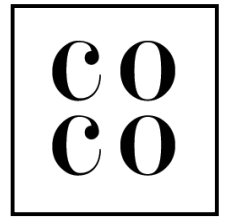


DATE NIGHT MENU

Monday-Thursday

3 Courses and a bottle of wine £60.00 per couple



DINNER MENU

STARTERS

CREAM CELERY & CELERIAC SOUP
roast apple & raisins

BURRATTA MOZZARELLA

heirloom tomatoes, parmesan, balsamic

PRAWN RISOTTO

saffron, chilli, garlic, lemon

CHICKEN LIVER PARFAIT

chutney, toast, salad

FRESH CANNELLONI

nduja sausage, goats cheese, basil

SEARED MACKEREL

chargrilled courgette, tomato, fennel apple salad, yuzu dressing

CRAB ON TOAST

chilli, rocket, lemon, cream

SCALLOPS

apple, fennel, caramel

BEEF FILLET TARTARE

watercress mayonnaise, crostini, egg yolk

MAINS

ROAST CHICKEN

sauté mushrooms, corn, bacon jam, crispy potatoes

GRILLED HAKE

chargrilled tomatoes, aioli, baby gem

PORK LOIN

herb gnocchi, broccoli, pesto, chipotle butter

GRILLED ORGANIC SALMON NICOISE

gem lettuce, egg, tomato, green beans, olives, caesar dressing

COD

brandade, dill oil, new potatoes, cucumber, buttermilk

CHARGRILLED LAMB

cocotte potatoes, olives, tomato, salsa verde

SEARED ROSE VEAL

potato gratin, feves, chestnut mushrooms, mushroom cream

CHARGRILLED SIRLOIN

hand cut chips, béarnaise sauce, red wine shallots

SIDES £3.50

Chips, Garden vegetables, Caesar Salad, Garlic Chips, Mash, Mesclun leaves Parmesan Salad,
Sweet Chilli Wedges, Homemade Breads, olive oil & tapenade £4.50

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.