

SET

MONDAY-SATURDAY
12:00-6:00PM

STARTERS

"TARAMA"

Whipped Smoked Tofu, Leafy Radishes, Celery Salt, Crackers **VG**

BEEF CARPACCIO

Thinly Sliced Fillet, Aged Parmesan, Bitter Leaves, Lemon

MUSSELS

Rope-Grown Mussels, Cider Cream Sauce, Sourdough Toast

MAINS

BREADED PLAICE

Tartare Slaw, Saffron Aioli,
Lemon, Dill

CONFIT DUCK

Slow-Cooked Duck Leg, Braised Lentils,
Bacon Lardons, Green Sauce

SUPER GREEN LINGUINE

Creamy Cavolo Nero Sauce,
Chilli, Herby Pangrattato **VG**

STEAK & CHIPS

8oz 35-Day Aged Rump,
Béarnaise Sauce, Koffmann's Fries

SIDES

BAKED MASH Confit Garlic **V | 6**

CREAMED SPINACH Crunchy Breadcrumbs **V | 6**

KOFFMANN'S FRIES Malt Vinegar Salt **VG | 6**

FLOURISH SALAD Mustard Dressing, Shallots **VG | 5**

SEASONAL GREENS Lemon, Garlic **VG | 5**

DESSERTS

CHOCOLATE FONDANT

Salted Caramel Sauce,
Vanilla Ice Cream **VG**

ICE CREAM & SORBET

— Three Scoops —
Ask for today's flavours **V · VGO**

WARM BAKEWELL

Spiced Poached Pears, Frangipane,
Buttery Pastry, Neal's Yard Crème Fraîche **V**

V – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.