



EVENING MENU

Monday to Sunday 5.30pm to 9.30pm

2 COURSES £21.95, 3 COURSES £24.95

STARTERS

Seasonal Soup of the Day (V)

Smoked Duck

Forced Rhubarb & Hazelnut

Citrus Salmon

Avocado, Radish & Caviar

Risotto

Garden Beetroot, Lemon Fennel & Tarragon (V)

MAINS

Chicken

Dauphinoise Potato, Spring Greens & Forestiere Sauce

Sea Bass

Sweet Potato, Samphire & Salsa Verde

Goats Cheese Ravioli

Beetroot & Rocket (V)

10oz Dry Aged Ribeye Steak (£10 Supplement)

Twice Cooked Chips, Confit Tomato & Rocket Salad, Sauce Au-Poivre

PUDDINGS

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

White Chocolate

Orange & Cardamom

Normandy Apple Tart

Salted Caramel & Pecan

Cheese Plate

Grapes, Celery & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to tables of 8 or more.