



## **3 COURSES FOR £35 WITH GLASS OF BUBBLES**

### STARTERS

Mushroom soup, Port & parsley roasted porcini, brioche croutons  
Citrus & pink pepper salmon gravlax, smoked potato salad  
Mixed quinoa & cauliflower tabbouleh, hazelnuts & cranberries  
Venison & pork terrine, cassis compote, toasted brioche

### MAINS

Mozzarella risotto, confit San Marzano tomato, basil  
Roasted cod, salsify, lime & chive hollandaise, fine herbs  
Crispy confit duck, creamed savoy cabbage, red wine jus  
Braised beef cheeks, glazed winter roots, garlic mash

### SIDES

*£5 each*

Mashed potatoes, Green beans or Vichy carrots

### DESSERTS

Pistachio sponge, whipped whiskey cream, dried raspberries  
Warm chocolate pudding, toasted pecan nuts, cranberries & cacao nibs  
Ice creams & sorbets, seeded granola & chocolate snap  
Selection of four cheeses, quince paste, celery & crackers (£5 suppl.)

Tuesday to Thursday 18:00 – 23:00

Friday 18:00 – 19:45

Saturday 18:00 – 18:45

*Reservations up to 8 people*