

SET MENU

SMALL PLATES

Korean popcorn chicken
Sesame seeds and spring onion

A pot of padrón peppers (v)
Smoked sea salt

Crispy chicken gyozas
Hoi sin dressing

LARGER PLATES

Fried gnocchi (v)
Wilted spinach, piquillo peppers
and kalamata olives finished with
basil and balsamic

Billingsgate fish and chips
Battered fish, with skin on fries,
mushy peas and tartare sauce

Spatchcock chicken
Mushroom sauce, green salad
and thyme roasted new potatoes

Spaghetti primavera (v)
Chargrilled artichoke and
peppers with passata and
balsamic

PUDDINGS

**Pistachio 'burnt
cambridge cream'**
The original crème brûlée with
chocolate biscuit

'Tower Mi Su'
Tia maria mascarpone,
Starbucks coffee soil and
almond joconde fingers

**Rhubarb & gingerbread
cheesecake**
Pomegranate gems

2 COURSES £24

3 COURSES £30

All weights are approximate before cooking. All multiple offers must be ordered at the same time. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Set menu is subject to change.