

For the table Sourdough bread, herb butter

# Choice of Starter

Celeriac & Chimichurri Salad Rocket, lentils, feta, chilli cream

Crispy Fried Squid Chilli aioli, almonds Jones' Fillet Steak Tartare Truffle, beef dripping toast

Main Course choose from Pan Fried Cod Buttered leeks, bisque

### Whole Roast Poussin

Green tabasco & coriander butter marinade, mixed leaf & vegetable salad

# 28 Day Dry-Aged Sirloin Steak 350g (+£16.50)

Triple cooked chips & salad, béarnaise or peppercorn sauce

## Garden Plate (vg)

Beetroot hummus, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela

# Choice of Dessert

Chocolate & Peanut Cream Cake (vg)

Hazelnuts, cocoa, cherry

Selection of Gelato & Sorbets

Pear Tarte tatin Vanilla ice cream

Contact us for custom designed drinks packages, tailored for your books. Contact us for custom designed drinks packages, tailored for your booking.