

SET MENU

LUNCH - WEDNESDAY TO SATURDAY

20 FOR 2 COURSES/ 25 FOR 3 COURSES

DINNER - WEDNESDAY TO FRIDAY

£25 FOR 2 COURSES/ 30 FOR 3 COURSES

FOR THE TABLE

SOURDOUGH BAGUETTE & OILS - 5

MARINATED OLIVES - 5

PADRON & ESPELETTE PEPPERS - 5

STARTERS

SMOKED MACKEREL PATE, DILL CREME FRAICHE & SOURDOUGH

GAZPACHO, CRUDITES & TOMATO ESSENCE

DEEP FRIED SCOTTISH SCAMPI & LOBSTER MAYONNAISE

GRILLED SOMERSET GOATS CHEESE, BEETROOT & CANDIED WALNUT SALAD

CONFIT PORK BELLY PATE, SOURDOUGH & MUSTARD PICKLE

MAINS

GRILLED EAST COAST SEA BASS, MUSSELS & CLAM MARINIERE , NEW POTATOES

STAY BRISKET & RIB CAP CHEESEBURGER, PICKLES & FRIES

BEER BATTERED PETERHEAD LOIN, MUSHY PEAS, TRIPLE COOKED CHIPS, CURRY & TARTAR SAUCE

HANGER STEAK, BONE MARROW RED WINE & SHALLOT SAUCE, FRIES

40 DAY AGED FORERIB ANGUS STEAK, BONE MARROW RED WINE & SHALLOT SAUCE, FRIES
(£10 SUPPLEMENT)

ENGLISH GARDEN VEGETABLE RISOTTO, AGED PARMESAN

BRITISH ISLE SEAFOOD LINGUINE, GARLIC CROUTON, SHELLFISH OIL

DESSERTS AVAILABLE ON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT