

# TWO COURSES £25 THREE COURSES £30

Tuesday-Friday (Last Order 4pm)

## APPETIZERS

### **Mackerel & Creme Fraiche Tartine**

Capers, Chives & Lemon, Served with Toasted Crostini

### **Walnut & Beetroot Chevre (gf)**

Warmed Goat's Cheese, Rocket, Beetroot, Walnuts & Balsamic Reduction

### **Burrata Bruschetta (v)**

Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

### **Red Pepper Hummus (vg)**

Garlic Flatbread

## MAIN

### **Wild Mushroom Risotto**

Foraged Mushrooms, Rocket, White Wine & Parmesan

### **Harissa & Honey Chicken**

Onion Rice, Tenderstem, Coconut Yogurt, Pomegranate

### **Woodland Layers (v)**

Portobello Mushrooms, Cloud Blue, Breadcrumbs Served On Spinach  
Hummus, Pine Nuts & Herb Pesto (*Vegan Optional Available*)

### **Steak Frite**

8oz Sirloin, House Fries, Pickled Red Onions & Peppercorn Sauce.  
(£5 Supplement)

## DESSERT

### **Molten Brownie Bliss**

Vanilla Ice Cream, Chocolate Sauce

### **Dolce Di Lampone (v, gf)**

Crisp Meringue with Whipped Cream, Fresh Berries & Raspberry Coulis

### **Artisanal Gelato/Sorbet Selection**

Trio of Handcrafted Gelato, Seasonal Flavours, Crushed Meringue

(v) Vegetarian / (vg) Vegan / (gf) Gluten Free

Please inform your server of any allergies or dietary requirements.

While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish. No service charge is added to your bill, except for groups of six or more, where a discretionary 12.5% service charge will apply.