

LUNCH & EARLY EVENING MENU

1 COURSE £12.00

2 COURSE £17.00

3 COURSE £22.00

EVERYDAY 12NOON - 6PM

STARTERS

FRENCH ONION SOUP | Gruyere cheese toast

CHARGRILLED ASPARAGUS | Poached free range egg & hollandaise (v)

CHICKEN SKEWERS | Tikka spices & mint yoghurt

SMOKED HADDOCK RISOTTO | Leeks & poached free range egg

CRISPY DUCK SALAD | Watercress, soy & sesame

CHILLI SQUID | Thai herbs & noodle salad

MAINS

MUSHROOM RISOTTO | Cheese wafer, truffle oil (v)

FISH & CHIPS | Mushy peas, lemon & tartare sauce

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

MALAYAN CHICKEN | Sweet potato, coconut & lime (p)

CHEESEBURGER | Hand pressed daily, brioche bun, pickles & house cut chips

FLAT IRON STEAK | Marinated 24 hours, chargrilled & served medium, garlic & parsley butter, house cut chips
(a £1.50 supplement charge will apply)

DESSERTS

VANILLA CRÈME BRÛLÉE | Lemon shortbread (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

APPLE & ALMOND TART | Vanilla ice cream (v)(n)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

All meat weights denoted are uncooked. (v) denotes vegetarian dishes, (n) denotes dishes containing nuts or traces of nuts, (p) denotes dishes containing peanuts or traces of peanuts.. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

THIS MONTH'S SEASONAL INGREDIENT

BUTTERNUT SQUASH

The world of squash is an exciting and mysterious one. All the different shapes, sizes and colours. Historically, squash and pumpkins are pretty intertwined, as they're part of the same family and in botanical terms they're actually classified as fruit, not vegetables.

Squashes such as butternut & acorn are at their best come Autumn and this September we are featuring them in our seasonal specials.

ASIAN SQUASH SALAD

Crispy duck, spring onion
& toasted sesame seeds
10.00

SEA BASS

Whole boneless sea bass,
roast squash & anchovy butter
18.75

SHELLFISH

PRAWN COCKTAIL

Wild Mediterranean red prawns,
marie rose & lemon
12.00

WILD RED PRAWNS

Chilli, garlic, parsley
& sourdough bread
four 14.00 / seven 24.00

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England to ensure we get the best fish direct from their boats.

WILD MONKFISH

Roast cherry tomatoes, olives & pine nuts (n)
20.00

LEMON SOLE OR DOVER SOLE

House cut chips or salad & a choice of sauce
22.00 / 29.50

ATLANTIC WILD HALIBUT

Baby spinach, mushrooms,
crème fraîche & tarragon
24.00

SALT BAKED WHOLE WILD SEA BASS

Garlic & rosemary potatoes,
house salad & a choice of sauce
(For two to share)
50.00

Sauces: tartare, hollandaise, lemon butter