



SET MENU

2 COURSES FOR £30 | 3 COURSES FOR £35

Available Monday – Friday 12:00-19:00, for restaurant bookings of up to 6 guests only

STARTERS

Spicy Salmon Maki

Avocado, shiso, Japanese mayo

Bluebird Chopped Salad

Kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing (vg)

Leek & Potato Soup

Cheese & leek toast, baby gherkin (v)

MAINS

Game Ragu (+£5 supp.)

Fresh egg pasta, 36-month aged parmesan

Truffle Spaghetti

Morel Mushrooms & aged Parmesan

Grilled Chicken Caesar Salad

Baby gem, parmesan, anchovies, croutons

Wild Mushroom, Artichoke & Lentil Ragu

Truffled potatoes & winter vegetable crisps (vg)

DESSERTS

White Chocolate & Winter Berry Cheesecake

Whipped vanilla cream cheese, mulled berry compote, ginger biscuit base (v)

Gluten Free Brownie

Vanilla ice cream

Selection of Sorbets

Ask our staff for today's flavours



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 14.5%, 15% exclusive hire service charge will be added to your final bill.