



Du Jour Menu

Starters

Broccoli & spinach soup (v)

Chicken liver pate, onion chutney

Octopus carpaccio, lemon verbena

Main Courses

Leek, asparagus & wild garlic risotto (v)

Pork cutlet, Lyonnaise potatoes, apple chutney

Hake, leeks and watercress

Desserts

Bramley apple crumble with vanilla ice cream (v)

Chocolate pot (v)

Homemade Ice cream (v)

2 courses £20.50

3 courses £25.50

A discretionary service charge of 12.5% will be added to your bill.

*All of our dishes are prepared in an environment where nuts are present.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*

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