



## Dinner

Mo-Sa 7 p.m.- 9.30p.m.

Homemade sourdough bread with butter

### Starter

Bufalla mozzarella with roasted pumpkin, salsa verde (v)

Or

Gin cured salmon, apple, fennel and horseradish salad

### Middle Course

Black olive and Ricotta raviolo with Provençale vegetables (v)

### Main Course

Fillet of bream with saffron mash, tomato concasse and butter sauce

Or

Pan seared guinea fowl, figs, maple and farro

### Desserts

Buttermilk pannacota with poached blackberries and almond crumb (v)

Or

Chocolate and salted caramel tart (v)

4 courses - £35 per person

*Sample seasonal menu, subject to change without notice*

*Offer not available on Valentine's and Mother's days*

*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. Game may contain shots.  
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*