



THE ALL IN

3 COURSES 29.50

INCLUDING A GLASS OF HOUSE WINE [125ML]
BEER OR PUNCHY SOFT DRINK

ROAST CELERIAC SOUP [v]
mushrooms and crème fraîche

**RADISH, COURGETTE AND
POMEGRANATE FATTOUSH** [vg]
with pita bread

OAK SMOKED SALMON
with rye bread



SPINACH AND RICOTTA RAVIOLINI [v]
fine beans and basil oil

ROAST SALMON WITH PEPERONATA
with a salsa verde

STEAK FRITES
flat iron with béarnaise or bordelaise sauce



WARM BUTTER ALMOND TART [v]
plum compote and crème fraîche

HOKEY POKEY AND HONEY GELATO [v]
chocolate honeycomb and a chocolate tuile

BAKED VANILLA CHEESECAKE [v]
with rhubarb compote



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently. Please inform your server if you have any food allergies
or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.