

2 COURSES £25 / 3 COURSES £30

Tuesday, Wednesday 18:00 - 21:30 Thursday 18:00 - 22:30 Friday 18:00 - 19:00 Saturday 21:00 - 22:30 Reservations up to 6 people

STARTERS

Burrata, Datterino tomatoes, lovage pesto, extra virgin olive oil V 612 kcal Hummus, Kalamata olives, harissa, red onion parsley salad, flat bread VG 377 kcal Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds H 947 kcal

MAINS

Pan fried seabass, potato & tomato salad, Romesco sauce 450 kcal Josper grilled spatchcock chicken, confit peppers, olives, citrus dressing H 1217 kcal Potato gnocchi, asparagus, lovage, peas VG 461 kcal

SIDES

(£6 each) Roasted garlic mashed potato V 421 kcal Truffle & Parmesan chips V 754 kcal Rocket salad. Parmesan & balsamic V 208 kcal

DESSERTS

Baba Mignon, spiced rum soaked golden raisins, pistachios, crème fraîche V 405 kcal Mediool date & dark chocolate mousse, spiced raspberry jam, raspberries VG 317 kcal Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal Mango sorbet VG 30 kcal Raspberry sorbet VG 31 kcal

Vegan chocolate ice cream VG 48 kcal Strawberries & cream V 60 kcal Lemon sorbet VG 39 kcal

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.