

N°3

MARCH CHEF'S CHOICE MENU

*Available lunchtimes Monday to Friday and all day Saturday
3 courses for 49 per person*

W H I L E Y O U W A I T

Sourdough focaccia, caramelised onion butter / 590 Kcal / 7

Nocellara olives, orange & thyme / ve / 265 Kcal / 6.5

Cornish yarg & samphire arancini / v / 377 Kcal / 7

S T A R T E R S

Torched mackerel, Yorkshire rhubarb, Earl Grey, buttermilk

Dry aged beef carpaccio, pickled shallots, blue cheese, walnuts, endive

Salt-baked celeriac, pickled trompettes, golden raisins, tarragon, vegan labneh / ve

M A I N S

South coast cod, Fowey mussels, 'nduja, shellfish bisque, monks beard

Jerusalem artichoke pavé, oyster mushroom XO, miso-glazed chicory / ve

9oz flat iron, watercress, pickled shallots, ox cheek gravy, truffle chips

Upgrade your steak to a 9oz sirloin steak / 12.5 supplement applies

S I D E S

Triple cooked chips, bonito seasoning / 429 Kcal / 7.5

Bitter leaves, yoghurt & sumac / v / 78 Kcal / 7

Charred hispi, tonatto dressing, fried capers / 428 Kcal / 8

Rainbow chard, harissa & lemon / ve / 230 Kcal / 8

D E S S E R T

Dark chocolate cheesecake, miso caramel ice cream / v

Iced mango parfait, passionfruit, lime, mint / ve

Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement applies

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables are subject to a discretionary service charge of 12.5%

(v) vegetarian (ve) vegan.