

Set Menu
Two courses 24 Three courses 30



Starters

Classic French onion soup
with Gruyère cheese and
warm baguette

Duck salad
Marinated French duck with
plum dressing, grapefruit,
pine nuts and shallots

**Roasted vine tomato
soup**
with croutons

Market Specials

Fish and chips
Beer-battered Norwegian
haddock served with tartar
sauce, mushy peas and
chargrilled lemon

Classic hamburger
Chargrilled in a brioche bun
with melted cheese, streaky
bacon, chilli mayonnaise and
hand-cut chips

Baked aubergine
with white quinoa salad,
roasted red pepper purée,
and wilted kale (v)

Tortellini cacio e pepe
with white wine and Italian
hard cheese crème (v)

The Dessert Pantry

Eton mess
Chantilly cream, whole
meringue, strawberries
and raspberry coulis (v)

Toffee pudding
Caramelised Williams pear,
butterscotch sauce and
vanilla ice cream (v)

Cheese selection
Colston Bassett Stilton,
Barber's Vintage
Cheddar, pears and
pickled walnuts (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
(v) Suitable for vegetarians.