

Today's Set Menu

2 courses for £28

3 courses for £32

Paired wines:

3 for £18 or single glasses a la carte

Goose & pistashio terrine Cranberry chutney, toasted sourdough

Touraine Pinot Noir, Les Mazelles, Guy Allion, France, '19

Roast Cornish pollock Braised lentils, salsa verde

Chateau La Brande, AOC Castillon Cotes de Bordeaux, France, '16

Citrus & ginger trifle

Domaine Cauhapé, Jurançon, Grand Vin Aux Cépages Rares '17

Please note we are not able to make any substitutions to this menu

Please notify us of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill