

SET MENU

2 courses for 24.5 with a glass of house wine

3 courses for 27.5 with a glass of house wine

| STARTERS |

Mackerel escabeche
saffron aioli

Roast butternut squash soup (v)
wild mushrooms & toasted brioche

Rocket & Parmesan salad
balsamic onion petals & toasted pine nuts

| MAINS |

Roast sea trout
rainbow chard, capers, raisin & curry dressing

Lamb rump
rissole potato, runner beans & olive tapenade

Fresh herb gnocchi (v)
grilled artichokes & sun-blushed tomato

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Apple, pear & blackberry crumble
custard

Ice cream or sorbet

— GALLERY MESS BY —

rhubarb