

SET MENU

MONDAY-FRIDAY 12PM-5PM

2 COURSES £25

3 COURSES £29

A glass of Billecart Champagne **£6**

STARTERS

White bean, celeriac & mustard soup, watercress oil,
white bean vinaigrette

Crispy pork belly, Macsween's haggis, baby spinach,
turnip & pear remoulade, whisky mayonnaise

London burrata, chicory, blood orange &
pistachio salad, pomegranate dressing

MAINS

Native breed flat iron steak, roasted Jerusalem artichoke,
curly kale, capers & mint

Fillet of hake, braised fennel, charred
blood orange, chimichurri

Pan-fried potato gnocchi, salsify, baby spinach,
parsley & sunflower seed pesto

PUDDINGS

Treacle tart, blood orange sorbet, crème fraiche

Chilled coconut and cardamom rice pudding, mango & passion fruit

Woockey Hole Cheddar, Colston Bassett stilton & Baron Bigod
(£5 supplement)

SIDES 3.50

Minted new potatoes | Green salad

Rosemary fries | Braised peas, bacon & baby gem

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.