

DINNER SET MENU
MONDAY-FRIDAY 3PM-9PM

2 COURSES £32.50

3 COURSES £37.50

STARTERS

Wild garlic soup, London feta & toasted almonds

Cauliflower hummus, Stoke Newington flat bread,
pickled radish & cauliflower, chickpea dukkah

London burrata, fennel, blood orange, toasted hazelnuts,
maple & citrus dressing

MAINS

Butter poached chicken breast, wild garlic, crushed
Jerusalem artichokes & Madeira jus

Pan-fried mackerel, fennel puree, mussels,
confit cherry tomato, wild garlic

Pan-fried potato gnocchi, Jerusalem artichokes,
sun-dried tomatoes, baby spinach & Ticklemore cheese,

PUDDINGS

Salted caramel & pear mousse, caramel sauce

Poached Yorkshire rhubarb & stem ginger crumble,
oat milk custard

Colston Bassett Stilton, fig chutney, stoneground wheat crackers

SIDES 3.50

Seasonal greens | Heritage carrots, orange & coriander
Buttered mash potatoes | Sutton Community Farm mixed leaf salad

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.