



WINE NOT WEDNESDAYS MENU

Available from 6pm-9pm, every Wednesday

£25 per person for two courses

Choose a starter and main course or main course and dessert

For £14 add 1.5 hours of bottomless wine or bubbles

STARTERS

Cream of butternut squash soup, chestnuts, Parmesan & crispy sage (VG)

Radicchio, Cambozola & roasted pear salad, pomegranate & red onion vinaigrette,
sweet potato crisps (V)

Salmon tartare, guacamole, watermelon radish, baby leaves & focaccia crostini

MAIN COURSES

Potato gnocchi, roasted root vegetables, cauliflower velouté & crispy kale (VG)

Seabass fillet, creamed salsify, baby spinach, potato cake, chervil & salmon roe

Chicken breast, wild mushrooms, hispi cabbage, roasted Jerusalem artichokes &
truffle mashed potatoes

DESSERTS

Crème brûlée, caramelised pears & rosemary

Raspberry cheesecake, chocolate crumble & lychee sorbet

Caramelised banana, praline & hazelnut Dacquoise, cinnamon & vanilla ice cream

Fancy three courses? Add a starter or dessert for just £5

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens. If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements. Menu subject to availability