



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

Asparagus soup & herb croûtons (VG)

Grilled asparagus, pickled Romanesco & purple cauliflower salad,
baked Roscoff onions & truffle (VG)

Miso cod, wilted bok choy, carrot & lemongrass purée, squid ink cracker, shiitake
mushroom vinaigrette, soy & sesame

MAIN COURSES

Linguine, oven roasted heritage tomatoes, grilled asparagus & pesto (VG)

Sea trout, pea purée, grilled asparagus, fennel salad & crushed Jersey Royals

Chicken breast, morel, pea & broad bean risotto, shaved Parmesan,
rocket & basil oil

DESSERTS

Crème brûlée, spiced plum jam

Mango & passion fruit baked cheesecake, pistachio ice cream & pineapple salsa

Banana slice, caramelised apple, Jivara crumble & cinnamon 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