

2 courses for £27 | 3 courses for £33

Starters

Celeriac & apple soup, roasted celeriac, Bramley apple,
toasted seeds, truffle oil VG

Crispy pork belly, apple & fennel slaw, crackling, cider glaze

Smoked haddock fishcake, poached egg, hollandaise

Mains

Baked cod, saffron, prawn & mussel broth

Braised beef short rib, colcannon, parsnip purée, crispy
shallots, kale, red wine jus

Aubergine schnitzel, roasted cherry tomatoes, chimichurri VG

Desserts

Poached pear, almond crumb & vanilla cream,
mulled wine syrup VG

Blood orange posset, shortbread, candied peel

Chocolate delice, white chocolate, lime

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your table and split evenly amongst the team