



## Set Menu 2026

Wednesday to Saturday 12pm – 2:30pm  
Wednesday to Saturday 5:30pm – 6:30pm (Last Orders)

(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

**Wednesday & Thursday Special Wine Offer**  
2-Courses £36 or 3-Courses £41 including a glass of Esk Valley Sauvignon Blanc 2024  
or Septima Malbec 2024 (125ml)

### Soup of the Day (gfo) (vo)

#### 4 Herm Oysters (df) (gf)

Shallot Vinaigrette, Lemon

#### Grilled Guernsey Octopus (gf)(dfo)

Piquillo Pepper Puree, Braised Baby Gem Lettuce, Sweet Potato Pickles,  
Bell Pepper and Passion Fruit

#### Mortadella Mousse (gf)

Corn Tartlet, Burrata Cream, Basil Oil and Pistachio

#### Baby Spinach & Berries Salad (df)(gf)

Fresh Berries, Avocado, Toasted Almonds, Honey Vinaigrette

#### 7oz Chargrilled Ribeye (gfo) (dfo)

Red Pepper Butter, Rocket and Pickled Red Onion Salad

#### Mussels & Clams (gfo)

Nduja & Cider Cream, Toast

#### Pan Fried Sea Bream

Brown Crab, Burnt Lemon Risotto, Kale

#### Tempura Vegetables

Sweet Chilli Dip, Basil Salad

#### Coconut and Passionfruit Eton Mess

Coconut Sorbet

#### Hazelnut Brownie

Vanilla Crème Pot, Hazelnut Brittle, Chocolate Raisins

#### Mini Cinnamon Doughnuts

Almond Ice Cream, Candied Almonds

#### Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

### Side Orders

Creamed or Buttered Spinach £5.30    Skin on French Fries £5.80    Hand Cut Chips £5.80

Seasonal Greens £6.80    Tenderstem Broccoli with Herb Butter £5.30    Buttered Asparagus £9.50

Greek Salad £5.30    Boiled New Potatoes £5.80    Sesame Green Beans £6.80

Home Baked Bread £4.20    Mac and Cheese £6.80

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill.