



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.