



Bar Snacks

Gordal Olives £4 Smoked Almonds £3.50

Set Menu 2026

Wednesday to Saturday 12pm-2pm | Tuesday to Saturday 5.30pm-6.30pm (last orders)
(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

Set Menu with Wine
2-Courses £36 | 3-Courses £41
including a 125ml glass of Esk Valley Sauvignon Blanc 2024 or Septima Malbec 2024

Soup of the Day (gfo)(dfo)

Oysters (gf)(df)

Shallot Vinaigrette

Sticky Pork Belly

Gochujang Glazed, Pickled Daikon, Apple Puree

Smoked Sea Bream

Tomato Gel, Chive Oil, Lemon Gel, Herb

7oz Beef Striploin (dfo)(gfo)

Red Wine Jus, French Fries

Moules (dfo)(gf)

Red Wine, Tomato Chorizo, Parsley

Pan Fried Skate

Beurre Noisette, Dill, Capers

Charred Okra (gf)(df)(v)

Coconut Velouté, Tamarind Gel, Tomato Water Gel, Crispy Shallot, Chive Oil

Chocolate and Coffee Delice

Hazelnut Tuile, Cream Anglaise

Burnt Basque Cheesecake

Mixed Berry Compote

Selection of Ice Creams/Sorbets (2 scoops) (gf)(dfo)

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Side Orders

New Potatoes (dfo) £6 **Creamed Spinach** (gf) £6 **Buttered Seasonal Greens with Capers** £7

Triple Cooked Chips £6 **Glazed Carrots** (vgo) £6 **Home-Baked Bread** £4.20 **Chopped Green Salad** (vg) £6
Tenderstem Broccoli with Smoked Almond £6 **Mac and Cheese** £7 **Truffle Mac and Cheese** £9

Dietary key: (v) vegetarian | (vg) vegan | (vgo) vegan option | (df) dairy free | (dfo) dairy free option
(gf) gluten free | (gfo) gluten free option

A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.