

FIXED PRICE MENU

Monday to Friday 12pm – 5.30pm

2 Courses 21.95 | 3 Courses 24.95

To Start

English watercress soup, horseradish crème fraîche, brioche	v *gf
Cucumber, watermelon and feta salad, honey, lime and za'atar dressing	v gf
Crispy English whitebait, lemon aioli	*gf
Pork rilette, runner bean chutney, celeriac remoulade	*gf

The Main Event

Devon Crabcake, poached Clarence court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf
Summer pea and mint risotto, chargrilled yellow courgette, freshly grated Parmesan <i>add grilled pancetta £2.95</i>	*ve gf
Caesar Milanese, breaded chicken escalope, Romaine lettuce, Caesar dressing, freshly grated Parmesan, capers	gf
Steak frites, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries <i>£5 supplement</i>	*gf

To Finish

Freshly baked milk chocolate chip cookie, matcha gelato, chocolate pouring sauce	v
Caramelised brioche bread and butter pudding, sour cherry compote, mascarpone	v
Eton mess, English strawberries, vanilla cream, crisp meringue	v gf

Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender summer green vegetables	*ve gf	4.95
Asparagus, rocket, balsamic glaze	ve gf	5.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt	*gf	4.95
Pink fir potatoes, yoghurt and cucumber dressing, zaatar	v gf	5.5

v = vegetarian ve = vegan gf = gluten free

*ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.

A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.