



## EARLY DINER MENU

*2 courses £20, 3 courses £25*

*Available Monday - Saturday until 6.30pm*

*Heritage tomatoes, Burrata mozzarella, toasted pine kernels  
& basil*

*Duo of salmon - poached & smoked with pea, mint &  
shallot salad*

*Risotto of mushrooms laced with truffle oil &  
parmesan cheese*



*Turkey ballotine with Parma ham,  
traditional roasted vegetables*

*Slow cooked belly of pork, sweet potato mash, black pudding  
& bacon crumble, confit of cabbage, thyme & calvados jus*

*Herb crusted fillet of sea bass with  
buttered spinach & chive cream*

*Gnocchi with lemon, courgettes, spinach & cream sauce*



*Warmed spiced Bakewell tart, Christmas ice-cream*

*Salted caramel millionaire's chocolate shortbread,  
butterscotch cremeaux, malted milk ice-cream*

*Passionfruit cheesecake, Jamaican  
ginger cake crumb, mango sorbet*

*Selection of chef's cheese with compote, wafer & celery  
£2.95 supplement*

*Raspberry and hibiscus parfait - dark chocolate powder, fresh  
raspberries *limited availability\***

*\*Our chefs have designed a specific dessert for our vegan & gluten free diners. Please note that the kitchen has limited quantities of this dessert so we can only offer to those that have previously identified their dietary requirements.*

*A discretionary 10% service charge is added to all bills. Please note that tables are limited to 1.5 hours when dining from this menu.*

***Please inform a member of staff regarding any food allergies or intolerances.***