

SET MENU £38 12-2PM 5:15-5:45PM

FOR THE TABLE

Ground Bakery Bread (v)
HOUSE BUTTER

Cheese & Onion Tartelette (v)

STARTER

Mussel & Leek Chowder WILD GARLIC, CRISPY POTATO

Isle of White Tomato Salad (v)
WHIPPED GOAT'S CHEESE, BASIL, PICKLED SHALLOTS

Duck Liver Parfait BLOOD ORANGE, BEETROOT, SOURDOUGH

MAIN

Dry Aged Fillet Steak Braised Oxtail, roasted onion

Pea & Broad Bean Agnolotti (v)
COURGETTE, EGG YOLK, PARMESAN VELOUTÉ

 $Roast\ Monk fish\ \ (+ \pounds 4)$ confit leeks, wild garlic butter, chamomile

SIDES

Bitter Leaf Salad (v,gf) LEMON DRESSING, FINE HERBS £5 Creamed Leeks & Spinach (v,gf) SMOKED POTATO, NUTMEG $\pounds 6$

DESSERT

Dark Chocolate & Pistachio Mille-Feuille (v)
TONKA BEAN ICE CREAM

Strawberry & Vanilla Cheesecake (v) STRAWBERRY SORBET, BASIL

 $Cheese\ Trolley\ (+£5)$ Selection of British & European Cheeses served with sesame & Caraway Crackers