

BURNT TRUFFLE

2 courses £19 / 3 courses £21

Early Dinner

6.00pm – 7.00pm Tuesday to Thursday

ApErITIF

Champagne Charlie 10½

Charles Heidsieck champagne, seasonal syrup

To BEgIn

Freshly baked sourdough, truffle and walnut butter (n) 4

Siouras olives (n) 4

Beer battered pickles, tarragon mayonnaise 4

STaRTeRS

Tandoori mackerel, caramelised mango, cucumber and lime salad

Salt baked beetroot, confit shallots, house ricotta, hazelnut dressing (n)

Pig's head croquette, celeriac remoulade, apple puree

MAInS

Roast chicken breast, pomme puree, tenderstem broccoli

Seabass fillet, cider and mustard sauce, hispi, dill

Jerusalem artichoke fregola, wild garlic pesto, almond and herb crumb (n)

SIdeS

Truffle and parmesan chips 4

Honey roast chantenay carrots 4

Pippa potatoes, wild garlic pesto (n) 4

DESSERTS

Warm ginger parkin, caramel sauce, chantilly cream

Ring donut, chocolate sauce, tonka bean semifreddo

Chocolate mousse, orange and whisky syrup, Armagnac prunes

SWeeTS

Americano coffee & sweets 4½

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contains nuts.

A discretionary service charge of 10% will be added to all parties of 6 people or more.