

STARTERS

red mullet
sautéed red mullet, guacamole, squid, grapefruit
vinaigrette

risotto
piedmont truffle risotto, parmesan shavings

pork belly
warm porchetta, cauliflower,
sauce gribiche

smoked eel
ballotine of charlotte potatoes,
with smoked eel and beetroot salad

soup of the day

beef
roast rib of beef, globe artichoke, spinach,
and cocotte potatoes, red wine sauce
for two

chicken
corn fed chicken supreme, smoked tomatoes,
couscous, feta and baby spinach

vegetables
assiette of autumn vegetables, truffle

pollock
roast pollock, lentils, braised baby gem,
creme fraiche thyme valute

fish of the day

two courses 26.50

three courses 29.50

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces.
If you have any specific allergies, please inform a manager immediately.

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