



EVENING STANDARD OFFER MENU

3 COURSES £35
INCLUDING A COMPLIMENTARY GLASS OF WINE

LUNCH SERVICE

Monday to Friday

DINNER SERVICE

Monday to Wednesday until 9pm
Thursday to Saturday until 6:30pm

STARTERS

- Jerusalem Artichoke soup, Truffle Chantilly Cream, Artichoke Crisps (vg) 365kcal
Quinoa Salad, Roasted Squash, Peppers, Mustard Cress, Citrus Dressing (vg) 376kcal
Scottish Smoked Salmon, Spiced Avocado, Pickled Fennel 497kcal
Ham Hock Terrine, Red Onion Marmalade, Brioche 194kcal

MAINS

- Artichoke Tortellini, Courgette Coulis, White Sauce (v) 6513kcal
Cauliflower Steak, Sweet Raisin Puree, Pickled Artichoke, Cauliflower Puree (vg) 794kcal
Seabass En Papillote, Jerusalem Artichoke, Herb Leaf Citrus Salad, Shaved Fennel 828kcal
Grilled Half Chicken, Leafy Salad, Spicy Aioli 391kcal

DESSERTS

- Seasonal Fruit Crumble, Hazelnut Ice Cream (v) 876kcal
Citrus Lemon Tart, Meringue, Raspberry Coulis, Blood Orange Sorbet 493kcal
Coco Bean Vegan Brownie With Vanilla Ice Cream (vg) 549kcal
Selection Of Ice-cream Or Sorbet 258kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13% discretionary service charge will be added to your bill. Prices include VAT.