



GROUPS

2 COURSES FOR £26 / 3 COURSES FOR £34

STARTERS

WILD MUSHROOM ARANCINI V/VGA

creamed ricotta, parmesan

SALT & PEPPER CALAMARI

chilli sauce, chilli & sesame salt

GRESSINGHAM DUCK RILLETTE

balsamic cherries, toasted brioche

MAINS

PORK SCHNITZEL

*parmesan & panko breadcrumb, salsa verde,
mozzarella creamed corn, fries*

CRISPY POLENTA GNOCCHI V/VGA

*charred leeks, peas, girolle mushrooms, parmesan snow,
rosemary gremolata*

PAN ROASTED NORTH ATLANTIC COD

black rice, saffron emulsion, samphire, tenderstem broccoli

STEAK FRITES (£5 supplement)

*Scottish aged flat iron steak, café de Paris butter,
fries, seasonal salad*

DESSERTS

CHOCOLATE TART V

tonka bean ice cream, honeycomb

MOJITO SORBET VG

boozy granola, candied lemon

CLEMENTINE CAKE V

candied orange zest, Chantilly cream

V vegetarian / **VG** vegan / **VGA** vegan alternative available.
Please inform your server if you have any dietary requirements or allergies.
Please note that a discretionary service charge of 10% will be added to your bill.