

# SET MENU

Monday - Friday | 12pm - 5pm  
Sunday | 5pm - 11pm

2-courses £26 | 3-courses £32



choose one from each section

## ANGUS BEEF TARTARE

pickled onion, mustard, Marmite egg yolk, crispy bread

## HOUSE SALAD

mixed leaves, mozzarella, housemade  
granola mix, seeds, honey mustard dressing

## ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

## 8HR BRAISED PORK BELLY

chipotle glaze, pickled cucumber,  
Kewpie mayo, dukkah, pork crackling

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +5

## 'WANNA BE' DUCK & WAFFLE

crispy hen of the woods mushroom tempura, fried  
duck egg, mustard maple syrup +5

## GRILLED BEEF BURGER

scamorza, L.O.T., pickles, special sauce, french fries

## STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

## ROASTED SEA BASS FILLET

lilliput capers, potatoes, beurre blanc, coriander

## CACIO E PEPE TAGLIATELLE

grated Pecorino and pepper emulsion

## LEMON MERINGUE WAFFLE

lemon curd, Italian meringue,  
lemon sorbet, dill

## CRANACHAN WAFFLE

whiskey cream, raspberry sorbet,  
honey oats

## BAKED CHEESECAKE

McVitie's biscuit crust,  
red fruit coulis

sides add £5

## HONEY BAKED CARROTS

greek yoghurt, toasted almonds,  
salsa verde

## FRENCH FRIES

## SUMMER CHOPPED SALAD

lettuce, heritage tomatoes, olives, croutons,  
house dressing

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten conscious



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to the bill.