- For the table:
- Steamed edamame, sea salt [pb, wg]
- Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread [v] ©

► WINTER 24 SET MENU

SHARED STARTERS

Burrata, spiced tomato and ginger relish, nigella, curry leaves [v, wg] ①

Crisp chilli-salt tofu, baby spinach, ketjap manis, spring onion, shiso, chilli, sesame [pb,wg] ()

Hot smoked salmon, chicory, fennel, mustard, watercress [wg]

Pork and apple terrine, piccalilli, wholegrain mustard, turmeric pickled cucumber, sourdough toast [wd]

CHOOSE A MAIN

Grilled halloumi, braised greens, hung yohurt, roasted kuri squash, pomegranate mint pesto, oregano, aleppo chilli [v,wg]

Pan-roasted cod, romesco, herb yoghurt, toasted almonds [wg]

Roasted chicken breast, white beans, cavolo nero, salsa verde [wg]

(Plant based option available on request)

SHARED SIDES

Mixed baby leaf salad, house dressing [pb, wg] Roasted new potatoes [pb, wg]

CHOOSE A PUDDING

Warm boiled orange cake, miso caramel, mascarpone [v, wg] Dark chocolate sorbet, fontodi olive oil, maldon sea salt [pb, wg] Tiramisu: caravan espresso caramel, sponge fingers, mascarpone [V] ADD: cazcabel tequila coffee liqueur 4

pb - plant based | wg - without gluten | wd - without dairy | v - vegetarian

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Allergens are subject to regular updates, so please check before ordering. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill along with an optional £1 charity donation.