

W R E C K F I S H

EARLY DINNER
Mon-Thu 6pm ~ 6:45pm

NIBBLES

Caramelised onion and thyme focaccia 4
Bella di Cerignola olives 4

STARTERS

Butternut squash and sage soup, smoked walnut oil, focaccia (n)
Cauliflower risotto, puffed wild rice, coriander, vadouvan spice
Chicken liver pate, fig and rhubarb chutney, toasted focaccia

MAINS

Pan fried sea bass, puy lentils, shallot and button mushroom, lemon & chive
Roasted chicken breast, carrot puree, January King cabbage
Jerusalem artichoke risotto, crispy hens egg, artichoke crisps

SIDES

Parmesan and truffle chips 4
Jerusalem artichokes, olives & walnuts (n) 4
Pink firs, confit garlic 4
Honey roasted carrots 3

DESSERTS

Vanilla rice pudding, plum jam, nut granola (n)
Ginger parkin, Chantilly cream, butterscotch sauce
Tonka bean crème brûlée

2 COURSES £ 19

3 COURSES £ 22

(n) = contains nuts

Please note that a discretionary service charge of 10% will be added to bills for tables of 8 people or more.