

W R E C K F I S H

EARLY DINNER

2 COURSES £19

3 COURSES £22

SNACKS

Plum tomato, garlic and basil focaccia 4

Mixed olives 4.5

STARTERS

Roasted tomato soup, pistou, pine nuts, toasted focaccia (n)

Torched sea bream, white cabbage, apple, fine herb mayonnaise

Chicken liver pate, farmhouse chutney, toasted focaccia

MAINS

Butter roast chicken breast, torched hispi, sweetcorn, crispy potatoes

Pan fried sea bass, heritage potatoes, sea fennel, leeks, smoked mussel sauce

Pappardelle, King Oyster, enoki mushrooms, house ricotta, fine herb pesto (n)

SIDES

Parmesan and truffle chips 4

Pink firs, confit garlic 4

Honey roasted Chantenay carrots 3.5

DESSERTS

Tonka bean crème brûlée

Chocolate bread & butter pudding, crème anglaise, sticky walnuts (n)

Honeycomb semifreddo, chocolate sauce, fresh honeycomb

(n) = contains nuts. If you have any allergies or dietary requirements, please inform a member of staff who will be happy to assist

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