



### Express Menu

2 courses £19 per person

3 courses £24 per person

#### ENTRÉE

##### HERLOOM TOMATO & BURRATA SALAD (V)

Burrata cheese | balsamic | basil oil | caramelised walnut | black olives | garlic croute

##### SMOKED HADDOCK WITH SLOW COOKED HENS EGG

Rosti | crispy onion and parmesan crisp | pea velouté | pickled onion

##### HAM HOCK TERRINE

Bacon powder | apple | pickled veg

#### MAIN

##### BRAISED PORK NECK

Puy lentils | plums | carrot | black garlic puree

##### PANFRIED CHICKEN

Chicken breast | wild mushrooms | curly kale | mash | jus

##### ROASTED AUBERGINE (V)

Spiced couscous | feta | tomato concasse | pomegranate | garlic croute

##### FISH AND CHIPS

Cod | mushy peas | lemon | tartar sauce

#### SIDES £4.50

Truffle and balsamic dressed mixed leaves salad  
With pomegranate (v)

Broccoli with beurre noisette and almonds (v)

Runner beans with confit shallots (v)

Triple cooked chips (v)

Smoked mashed potato (v)

#### DESSERTS

##### BRAMLEY APPLE AND CINNAMON CRUMBLE

Vanilla ice-cream

##### CHOCOLATE MARQUIS

Chocolate sponge | raspberry sorbet

##### SELECTION OF ICE CREAMS AND SORBETS

SELECTION OF CHEESES, QUINCE JELLY AND SAVOURY CRACKERS £3.00

Please advise our waiters if you have any allergies or require information on ingredients used in our dishes.  
All of the above prices are inclusive of VAT. A discretionary 12.5% service charge is added to your bill