



by night

starters

monkfish skewers
with basil mayonnaise
and roasted shallots **g**

quail egg salad
with sliced avocado
and pecan nuts **v|n|g**

mushroom polenta grill
with wilted spinach and
a poached egg **v**

mains

pan fried sea bass
with crushed potatoes
and olive gremolata **g**

honeyed lamb shank
with sticky caramelised
squash and apricots **g**

aubergine tagine
with spiced flatbread
and giant couscous **vg**

desserts

lemon & lime posset
with lemon shortbread
and blueberries **v**

poached peaches
with an amaretto
laced cream **v|n**

butterscotch pudding
with clotted cream and
butterscotch sauce **v**

sides

vegetable ribbons
with homemade lemon
and herb butter **v**

£3.75

pan fried potatoes
with rosemary, thyme,
and an aioli dip **v**

£3.25

olive bread
with mixed olives, olive
oil, and balsamic **vg**

£3.75

two courses | **£17.50**

three courses | **£21.50**