

2 Courses £30 | 3 Courses £35



With a glass of selected wine from Victoria, Australia Chardonnay, Star Crossed or Shiraz, The Last Stand

Available Monday- Friday 12-7pm

<u>Starters</u>

English Sweet Corn Velouté (v) sweetcorn, chilli & croutons 227 kcal

Bluebird Chopped Salad (vg)

kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing 618 kcal

Spicy Salmon Maki avocado, shiso & Japanese mayo 542 kcal

<u>Mains</u>

Truffle & Burrata Spaghetti (v) wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 387 kcal

Herb & Butter Roasted Chicken Breast truffle pommes puree, English peas 590 kcal

Aged Lamb Ragu fresh egg pasta, 36-month Parmesan 1044 kcal

<u>Sides</u>

Caesar Salad baby gem, Parmesan, anchovies, crouton 586 kcal £6 Truffle Mash Potatoes (v), black truffle & 36-month Parmesan 492 kcal £8 Hispi Cabbage, smoked bacon, sage butter 275 kcal £8

<u>Desserts</u>



Sticky Toffee Pudding dates & cola sponge, salted toffee & bourbon sauce 788 kcal

Gluten Free Brownie

vanilla ice cream 782 Kcal

Selection of sorbets

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. - (VG) - suitable for vegan requirements / (V) - suitable for vegan requirements. 13.5 % service charge will be added to your bill. Prices include VAT

