



3 courses £23

Available Monday- Friday 12PM – 7PM



### Starters

Cauliflower & Aged Cheddar Velouté (v)  
*Whipped goat curd toast, Amalfi lemon & chive oil*

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*

### Mains

Truffle & Burrata Spaghetti (v)  
*Wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan  
Breadcrumbs 387 kcal*

Pumpkin & Spinach Pithivier  
*Pumpkin & lemongrass Velouté 588 kcal*

Pigs in Blanket Sausage & Mash  
*Rich onion gravy 989 kcal*

### Sides £8

Fries(vg) 586 kcal

Gem Leaf Salad baby gem, croutons 586 kcal

Truffle Mash Potatoes (v) black truffle & 36-month Parmesan 492 kcal

Spinach "Carbonara" smoked bacon, parmesan and egg yolk 221 kcal

Grilled Hispi Cabbage Cesar dressing, crispy onions & Parmesan breadcrumbs  
518 kcal

### Desserts

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

Gluten Free Brownie  
*vanilla ice cream 782 Kcal*

Selection of sorbets 295 Kcal



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. 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.  
14.5% service charge will be added to your bill. Prices include VAT

