

3 courses £23 Available Monday- Friday 12PM – 7PM

Starters

Braised Lamb Faggot mash, onion gravy 618 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>





wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 387 kcal

Chicken, Duck & Truffle Pie

chicken butter sauce 789 kcal

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

Sides £8

Fries(vg) 586 kcal

Gem Leaf Salad(vg) 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

<u>Desserts</u>



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

Gluten Free Brownie

Selection of sorbets 295 Kcal

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whils we take every reasonable precaution when preparing your food, we 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. Adults need around 2000 kcal a day. 14.5% service charge will be added to your bill. Prices include VAT.

