

3 COURSE SET MENU

£46.50

On Arrival Sourdough Bread & Herb Butter

Starter

choose from

Salt Baked Beetroot (gf)
Feta, pickled onion, hazeluts

Harissa Fried Squid (gf)
Lime mayo

Jones' Fillet Steak Tartare
Truffle, beef dripping toast

Main Course

Cider Cured Trout (gf)

Crushed potatoes, sea vegetables, crab sauce

Chicken Milanese

Rocket salad, green olive & lemon salsa

6.5oz Onglet (Hanger) Steak (gf)

Triple cooked chips, béarnaise or peppercorn sauce

10oz Sirloin Steak(+£18.50) (gf)

Triple cooked chips, béarnaise or peppercorn sauce

Winter Vegetable Crumble (vg)

Crispy Kale

Additional Sides

Truffled Mac 'n Cheese £7.75
Truffle oil

Creamed Spinach £7.50

Sweet Potato Mash £7.50 Rocket & Parmesan £5.50

Parmesan

Roasted Vegetable Salad £7.00 Lentils, kale

Triple Cooked Chips £5.75

Choice of Dessert

Dark Chocolate & Walnut Tart

Crème fraîche ice cream

Selection of Gelato & Sorbets

Panna Cotta (gf)
Berry compote

Food allergies or intolerances; please ask us about the ingredients we use. We are committed to providing you with accurate ingredient information. However, because our kitchen and our suppliers' facilities handle allergens, we cannot guarantee the complete absence of trace allergens in any of our dishes.

An optional 13.5% service charge will be added to your bill. This is distributed in its entirety to the members of the team who prepare and serve your food and drinks.