



## 3 COURSE SET MENU

£48.50

On Arrival

Sourdough Bread & Herb Butter

### Starter

choose from

**Broad Bean, Pea & Buffalo  
Mozzarella Salad (gf)**  
Peashoots, mint, lemon

**Harissa Fried Squid (gf)**  
Lime mayo

**Jones' Fillet Steak Tartare 2.0**  
Wasabi, pickled radish, quinoa

### Main Course

choose from

#### Pan Fried Seabass

Roasted cauliflower, spinach, cauliflower puree

#### Chicken Parmesan Schnitzel

Mozzarella pearls, rocket salad

#### 6.5oz Onglet (Hanger) Steak (gf)

Triple cooked chips,  
béarnaise or peppercorn sauce

#### 10oz Sirloin Steak(+£19.50) (gf)

Triple cooked chips,  
béarnaise or peppercorn sauce

#### Charred Hisipi Cabbage (vg)

King oyster mushrooms, miso velouté,  
smoked almonds, watercress

### Additional Sides

**Truffled Mac 'n Cheese £7.75**

Truffle oil

**Creamed Spinach £7.50**

**Sweet Potato Mash £7.50**

**Rocket & Parmesan £5.50**

Parmesan

**Creamy Broccoli Salad £6.00**

Bacon, yoghurt dressing

**Triple Cooked Chips £5.75**

### Choice of Dessert

**Chocolate 'Mousse'**

Caramel

**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.