



3 COURSE SET MENU

£48.50

On Arrival

Sourdough Bread & Herb Butter

Starter

choose from

Candied Beetroot, Citrus &
Endive Salad (vg, gf)
Dijon & herb dressing

Harissa Fried Squid (gf)
Lime mayo

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

Main Course

choose from

Pan Fried Seabass (gf)
Braised fennel

Chicken Supreme (gf)
Mash, sauteed spinach

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

Cauliflower Steak (v)
Beluga lentils, romesco sauce

Additional Sides

Truffled Mac 'n Cheese £7.75
Truffle oil
Creamed Spinach £7.50

Mash £7.00
Rocket & Parmesan £5.50
Parmesan

Creamy Broccoli Salad £6.00
Bacon, yoghurt dressing
Triple Cooked Chips £5.75

Choice of Dessert

Chocolate Tart
Cotted Cream

Selection of Gelato
& Sorbets

Lemon Cheesecake
Lemon Curd

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.