| WHILE YOU WAIT | | | |
|--|------|----------------------|-------------------|
| Lanson Le Black Création, NV Brut France (12.5%) | | 125ml 17.5 | 75cl 81 |
| Lanson Le Rosé, NV Brut France (12.5%) | | 17.5 | 96 |
| | | | |
| NIBBLES | | | |
| Artisan Bread Basket (381kcal) (v) warm focaccia and bread rolls | | | 5 |
| Padron Peppers (33kcal) (VE) flame-grilled and sprinkled with Maldon sea salt | | | 5 |
| Nocellara Olives (97kcal) (VE) | | | 5 |
| Smoked Almonds (484kcal) (VE) | | | 5 |
| | | | |
| FORTIFIED WINE & PORT | 75ml | 125ml | bottle |
| 'Don' Fino NV Sandeman Jerez, Andalucía, Spain | 4.6 | 7.5 | 30 |
| Sauternes 2018 Château Laville, Bordeaux, France | 8 | 12.8 | 38 |
| 'Royal Ambrosante' Pedro Ximénez NV Sandeman Jerez, Andalucía, Spain | 8.8 | 14 | 56 |
| Dry White Port NV Ferreira, Douro, Portugal | 4.3 | 7.2 | 43 |
| Late Bottled Vintage Port 2016 Ferreira, Douro, Portugal | 6 | 10 | 60 |
| 10-year-old Tawny Port NV Sandeman, Douro, Spain | 6.5 | 11 | 65 |
| | | | |
| COFFEE | | | |
| Espresso Double Espresse | | | 3.5 |
| Double Espresso Americano | | | 4.5 4.5 |
| Flat White Cappuccino Latte | | | 5.0 |

Enjoy with a glass of Wine of the Week

Choose red, white or rosé

Two courses 26
Three courses 32

STARTERS

Seasonal Soup of the Day (446kcal) (VE)

Chicken Terrine (667kcal)

burnt apple jam & toasted sourdough

Scotch Egg with N'duja sauce (628kcal)

parmesan wafer

MAINS

Shepherd's Pie (794kcal)

with bread roll

Fresh Orecchiette Pasta (919kcal)

Italian sausage, sun dried & yellow cherry tomatoes, parmesan shavings

Aubergine Cannelloni (429kcal) (V)

ricotta & pistachio with toasted sourdough

SIDES

| Truffled Cauliflower Cheese (311kcal) (V) | Ę |
|---|---|
| Sweet Potato Fries (303kcal) (VE) | Ę |
| Truffle & Parmesan Fries (311kcal) (v) | Ę |
| Green Beans (322kcal) (VE) shallots, crushed hazelnut | Ę |

DESSERTS

Mango and Passionfruit Cheesecake (636kcal) (v)

Apple & Pear Crumble 369kcal (VE) vegan ice cream

Tiramisu (473kcal) (v)

(V) Vegetarian, (VE) Vegan. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.