
20 per person (2 courses)

25 per person (3 courses)



Set Menu

Starters

Leek, potato & tarragon soup, homemade focaccia (ve)
Curried smoked haddock & spring onion risotto, quail egg
Braised squid, prawn, chorizo, chilli, garlic, toast, saffron aioli

Mains

Miso-glazed hispi cabbage, romesco (ve)
Venison cottage pie, buttery mash topping
Cod & salmon fishcake, sautéed greens, beurre blanc

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)
Vanilla cheesecake, roasted peach, orange blossom
Selection of ice creams / sorbets (ve)

Mon-Fri 12-3.30PM / 5-6.30PM / Sat-Sun 5-6.30PM

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% will be applied to food and beverage.

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