



## ARRIVAL DRINK

Aperol Spritz Raspberry Bellini Porto Tonico

175ml glass of Soave, Corvina or Sossego Rose

## **FIRST COURSE**

Duck liver parfait, bacon and onion jam
Spiced butternut squash soup, focaccia bread
Oak smoked salmon and mackerel rillette, pickled cucumber

## **MAIN COURSE**

Toscani, wild mushroom, artichoke, garlic pesto, Sicilian caponata Cumberland sausage ring, crushed new potatoes, sweetcorn relish Beer battered fish goujons, chips, pea & mint puree, tartare sauce

## DESSERT

Strawberry jelly, lemon cookie crumb & vanilla ice cream Brioche & butter pudding, white chocolate ice cream Duo of cheeses, crackers, grapes, chutney

Cocktail or glass of house wine & 3 Course Set Menu £29 Monday - Friday 5pm - 6pm

Please do make us aware of any intolerances or allergies you may have. We cannot guarantee that all our dishes are free from traces of nuts. It is our policy to not use any genetically modified food. A 12.5% discretionary service charge will be added to your bill.