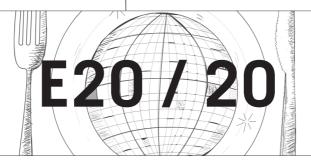
KITCHENE20

15 per person (2 courses)

20 per person (3 courses)



Starters

Game terrine, poached fig, sourdough Crab cake, pickled cucumber, brown crab mayo Goat's cheese & red onion tartlette (v)

Mains

Bouillabaisse, sourdough, rouille Grilled pork chop, charred hispi, spiced beetroot Aubergine schnitzel, tahini (ve)

Puddings

Strawberry, marshmallow & lemon balm iced parfait White chocolate mousse, raspberry compote, dark chocolate

Selection of ice creams/sorbets (v) (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 ofcross-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.