



## P R E – T H E A T R E S E T M E N U

Monday–Thursday 5.00pm to 6.00pm

Two courses £29 Three courses £39.50 including a glass of bubbles

### S T A R T E R

Cured Salmon, Crispy Brioche, Radish & Cucumber Broth

Beef Tartare, Cornichon, Shallot, Caper & Egg Yolk

Beetroot, Goat Cheese, Balsamic & Beetroot Vinaigrette

### M A I N C O U R S E

Cornish Sea Bass, Chorizo, Beurre Blanc & Bell Pepper

Rhug Estate Organic Chicken, Asparagus, Potato & Chicken Jus

Acquerello Risotto, Asparagus, Wild Garlic & Parmesan Cheese

### D E S S E R T

Valrhona Chocolate, Milk & Coffee

Citrus & Cream

Selection of British Cheeses (supplement)

3 piece (£6)

5 piece (£9)

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*