



P R E – T H E A T R E S E T M E N U

Monday – Thursday 5pm to 6pm

Three courses £35 per person

Sommelier Selected White or Red Wine Carafe (50cl) £25

S T A R T E R

Cured Salmon, Sunflower Seeds, 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

Scottish Cod, Mussels, Sea Vegetables & Beurre Blanc

Chicken Breast, Chicken Mousseline, Celeriac Purée & Chicken Jus

Wild Mushroom Risotto, Truffle & Crème Fraîche

D E S S E R T

Valrhona Chocolate, Milk & Coffee

Blackberry & Granny Smith Apple

Selection of British & European Artisanal Cheeses (supplement)

3 piece (£6)

5 piece (£9)

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese
may increase your risk of foodborne illness.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*