



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

Monday – Sunday 5pm to 6pm

2 courses 32.50 including a glass of bubbles

3 courses 39.50 including a glass of bubbles

Sommelier Selected Carafe of Wine (50cl) 25

### S T A R T E R S

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Ruby Beetroot Salad, Blue Cheese, Salted Walnuts, Reduced Balsamic (v)

Orkney Scallop, Roasted Cauliflower, Caper, Raisin, Coconut & Lemongrass (Supplement 6)

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

Wild Cep Mushroom Risotto, Roasted Ceps, Parmesan Crisp (v)

Blythburgh Braised Pork Cheeks, Sage Polenta, Cavolo Nero

Steamed Cod Loin, Haricot White Bean Puree, Smoked Pancetta, Celery, Pickled Shallots

Heritage Breed, Grass Fed Bavette Steak, Aubergine Puree, Red Wine Sauce (Supplement 7)

### S I D E S

Truffle Mashed Potato / Mixed Leaves, French Dressing /

French Beans & Crispy Shallots / Carrot, Honey & Mustard

From 7.50

### D E S S E R T S

Maple Pecan Tart, Crème Fraiche, Candied Pecans

Caramelised Orange & Vanilla Panna Cotta, Macerated Blackberries

Selection of Seasonal Ice Creams & Sorbets

Selection of British & European Artisan Cheeses

(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,*

*served with petit fours at 6.90 per person*

*Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*