

Menu Du Jour

Two course 32 / Three course 38

Starters

Tomato and red pepper gazpacho, dressed Isle of Wight tomatoes

Confit Chalk Stream trout, buttermilk, wasabi, vermicelli, pickled cucumber **(supplement £2)**

Chicken liver and foie gras parfait, milk bread, orange chutney

Mains

Fillet of salmon, courgette, new potatoes, beurre blanc **(supplement £3)**

Bavette steak, garlic buttered potatoes, green beans, jus

Tart of aubergine, goats cheese and Lyonnaise onions, chipotle, cauliflower, broad bean

Desserts

Citrus soaked maritozzo, vanilla chantilly, apricot

Honey and yoghurt parfait, preserved blackcurrant, oat biscuit

Pump Street chocolate crèmeux, malt ice cream, sea salt, rye rum snap

Selection of 3 British cheeses, rye cracker, fig and walnut toast, apricot condiment **(supplement £4)**

Tea & Coffee with petit fours 6

Please inform the front of house team of any food and dietary requirements