



BISTRO LUNCH MENU

£19.83

FOR 2 COURSES / 3 COURSES £24

Starters

Marinated Scottish salmon with avocado, cherry vine tomatoes, lemon dressing

Candied golden and ruby beetroot with a goats cheese mousseline and toasted hazelnuts (V)

Pea and Mint velouté with herbs gnocchi and crème fraiche (V)

Main Courses

Baked fillet of Hake with heritage tomato and salsa verde

Roast suckling pig with pomme-fondant, apple sauce, runner beans and baby carrots

Slow- roasted aubergine with artichokes, wild mushrooms,
celeriac purée and tamarind sauce (VG)

Desserts

White chocolate cheesecake with poached apricot

Raspberry Macaron Heart With Raspberry Ice-Cream

Glaces et sorbets du jour

BOOK FOR THE BISTRO

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall