



## *BISTRO SET MENU*

*3 COURSES £32*

### *STARTERS*

Pumpkin Soup with toasted pumpkin seeds and sourdough croutons.

Salmon Tartare with avocado, blinis and citrus dressing

Roasted Rainbow Beetroot with Crumbled Goats Cheese, toasted pine nuts, aged sherry vinaigrette

### *MAIN COURSES*

Crispy skinned SeaBass on Ratatouille with sautéed Spinach

Grilled Spatchcock Chicken with Aioli, Frites and baby leaves

Pea and Edamame Bean Risotto with Shaved Pecorino.

### *DESSERTS*

Pavlova with Autumn Berry compote, ginger confit creme

Caramelised tarte au citron, raspberry sorbet

Farmhouse Selection of Cheese with Grapes and Celery

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

Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes entirely to staff, will be added to your bill