

@venue

EVENING STANDARD SUMMER MENU (Sample Only)

Chilled beetroot, horseradish soup
Barrel aged feta, green beans, pine nuts, baby gem, frisee, salsa verde
Ham hock terrine, yellow heirloom tomato, broadbeans, red onion marmalade

Gloucester old spot pork chop, jersey royals, spinach, cider veloute
Smoked haddock & whiting fishcake, buttered carrots, chive beurre blanc
Free range Suffolk chicken breast, pea & bacon broth, pea shoot, baby gem
Wild mushroom risotto, shaved parmesan

Crème brûlée
Treacle tart, crème fraîche ice-cream
Bitter chocolate tart, chocolate chip mint ice cream

2 Courses £15 or 3 Courses £20 (inc. glass of wine)

All prices are inclusive of V.A.T @ 15%
An optional 12.5% service charge will be added to your bill