

# FOUND Set Menu

2 courses £25 | 3 courses £30

Selection of Olives £5.50 | 172kcal

Selection of warm artisan breads & butter £4.50 | 522kcal

Mixed nuts £5.00 | 180kcal

## STARTERS

Soup of the day

Duck liver parfait

Toasted brioche, pear & apple chutney 342kcal

Welsh Rarebit

Worcestershire sauce & confit cherry tomato (V)  
140kcal

## MAINS

Ratatouille Provençale

Peppers, aubergine & courgette with pomme purée (VG; GF) 198kcal

Pan fried Sea Bass Fillet

Buttered leeks, crushed new potatoes, Champagne velouté 382kcal

Slow Braised Beef Bourguignon

Red wine sauce with mash potato 690kcal

Minted New Potatoes

£4.50 | 120kcal

French Fries

£4.50 | 312kcal

Green Beans with shallots

£5 | 32kcal

Cauliflower Cheese

£4.50 | 352kcal

Mixed salad, Mimosa  
dressing £4.50 | 160kcal

Sauteed or Creamed

Spinach with grated  
nutmeg £5 | 150kcal

## DESSERTS

Selection of sorbets, 140kcal

Chocolate fondant, vegan vanilla ice cream, (VG) 560kcal

Strawberry Eton mess, Chantilly, 240kcal

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free