

# Bar + Restaurant Express Set Menu

Available from 12pm - 7pm

Two Course - £28 | Three course - £35

#### For the table

Selection of Gordal olives & Smokey Salamanca olives (GF, V) I £5.75

Warm Sourdough loaf, Seeded Sourdough Baguette I £4.50

served with salted butter

## Starters

Soup of the day (V, VG, GF)

# Caesar salad

Baby gem, anchovies, parmesan, croutons, poached egg & caesar dressing Add chicken, or bacon £5.75 each

# **Duck liver parfait**

Toasted brioche, spicy pear chutney

### **Mains**

# Velvety pearl barley (v, vg)

Butternut squash purée, with fermented sultana's & crispy shallot

#### Panfried seabass fillet

Crushed potatoes, buttered leaks & champagne veloute

# Slow braised wild mix mushrooms, bourguignon

With pomme purée

# **Desserts**

# Cherry bakewell cheesecake (V)

Toasted almond with seasonal compote

# Vanilla & orange crème brûlée

Served with shortbread

# **British produce cheese**

Select any two – Extra Mature Devonshire cheddar, Silton, Camembert Spicy pear chutney, celery, grapes, Scottish oat cakes

#### Sides

Creamed spinach with nutmeg I £5 French fries I £5 Add Truffle salsa & Comte I £2.75 Tender stem Broccoli, Lemon Zest I £5 Roast seasonal vegetables with honey I £5

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.