



2 courses for £20

3 courses for £25

Jerusalem artichoke soup

Pickled quince, toasted hazelnuts

Smoked ham hock & pigs trotter fritter

Smoked carrot puree, pickled carrots & roasted oats

Quinoa, sweet potato & jicama

Mint, chilli, avocado, roasted macadamia nuts

Smoked heritage beetroot & robiola

Beetroot ketchup, pecan nuts, sprouting lentils

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**Corn-fed chicken breast marinated in miso & ginger**

*Baked polenta, roast turnips & crisp sage*

**Madison beef pie & mash**

*Beef shin, cheek, marrow & green peppercorns*

**Fish & chips**

*Deep-fried cod, pea purée, chips & tartar sauce*

**Macaroni cheese**

*Leeks, artichokes, sautéed wild mushrooms*

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Blood orange or Gin & tonic sorbet

Orange & polenta cake, *candied kumquats, blood orange sorbet*

Coconut rice pudding, *pineapple, mango, toasted coconut & lemongrass syrup*

Baked Normandy Camembert, *croutons, quince jelly*

Eating undercooked meat and fish increases the risk of food borne illness.

Please ask your waiter if you require any information regarding allergies or intolerances

All prices are inclusive of current VAT. A discretionary rate of 12.5% will
be added to the bill