

2 COURSES FOR £30

ADD DESSERT FOR £5

STARTERS FOR THE TABLE

NOCELLARA OLIVES (vg)

FIGS IN BLANKETS (v)

ROSEMARY AND SEA SALT FOCACCIA (vg)

TRIO OF DIPS (v) — LABNEH, HUMMUS, SPICED PUMPKIN

MAINS CHOOSE ONE OF THE FOLLOWING

SPICED TURKEY, CHICKPEA AND APRICOT TAGINE, PISTACHIO CRUMB

BRAISED BEEF FEATHER BLADE, MISO ONION, POMEGRANATE JUS

WILD MUSHROOM AND TRUFFLE RISOTTO, MUSHROOM CRISPS, CHIVE OIL (vg)

PUTTANESCA SALMON FILLET, MOJO VERDE

ALL SERVED WITH: SPICED CARROT, RADICCHIO & CHESTNUT SALAD (VG),
ROASTED BRUSSEL SPROUTS, TOASTED ALMONDS (VG), ZA'ATAR ROASTED POTATOES (VG).

DESSERT ADD DESSERT FOR £5

PISTACHIO BAKLAVA SUNDAE (v)

PLUM AND GINGER CRUMBLE, VANILLA ICE CREAM (vgo)

GINGERBREAD BROWNIE, VANILLA ICE CREAM (v)

SEMI-CURED MANCHEGO, QUINCE JELLY, SOURDOUGH CRACKERS (v)

ADD ON

CHICKEN CHORIZO, MERLOT VINEGAR, HONEY	11
GAMBAS PIL PIL, GARLIC, CHILLI	14
PATATAS BRAVAS, GARLIC AIOLI (v)	7.5
SWEETCORN RIBS, AVOCADO MAYONNAISE (vg)	7.5

