



**5 course weekly tasting menu £30
Or £44 with wine suggestions
Menu available for the whole table only
Monday to Saturday lunch and dinner
Gourmet and discount card not applicable with set menu offer**

Amuse bouche

Crayfish and prawns with cherry tomatoes
(125ml Champagne Bauchet brut, France)

Entrée

Goat cheese with wild mushroom tartar, parmesan crisp
(125ml Quinta Denidela 2014, Spain)

Plat

Braised lamb shoulder with vegetables ratatouille and anchovy
(125ml Tempranillo, Grenache Denidela Spain)

Fromage (£4.00 supplement)

Reblochon cheese on toasted walnut bread

Pre dessert

Gin and tonic sorbet with lemon

Dessert

Carrot and walnut cake with pumpkin seeds, pistachio ice cream
(100ml coteaux du layon, France)

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.

A service charge of 10% applies to parties of six or more persons