



Prix Fixe

£25 per person

Available Everyday from 5PM - 6:30PM

Sourdough bread with salted cultured butter

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Steak Frites

beef bavette with pomme frites and green peppercorn sauce, served with romain lettuce dressed with confit garlic dressing and topped with aged parmesan & anchovy croutons

or

Ravioli

homemade lemon and herb ricotta filled ravioli, cacio e pepe sauce, topped with sautéed oyster mushrooms, pecorino cheese & toasted seeds

Add a Side

supplement of £5 per person

Buttered winter greens &

Roasted delicata pumpkin with sage & garlic butter

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Desserts

supplement of £5 per person

Classic Crème Brûlée

or

One Piece of Cheese

Baron Bigod or Blue Pearl Las or Lancashire Bomber

salted butter, quince pâte de fruit, crackers

or

Baked Dark Chocolate Orange Tart

Wine Pairing

The Ruse, Malbec 2023 Haute Vallée de l'Aude

£28 when two menus are purchased (usually £36 a bottle) or Half bottle £19