

#### MAINS

#### **STARTERS**

Soup of the season ve

Organic mutton scrumpet

Mint salsa verde

MSC Norwegian prawn cocktail

Classic Marie Rose sauce

St Clement's cured Chalk Stream trout

Radish • beetroot • dill

Devon blue cheese & poached pear

Walnuts - rocket - Dijon dressing

### Braised shin of organic beef

Swede mash - roast onions

#### MSC Smoked Haddock

Spinach · poached egg · mustard sauce

#### Chalk Stream trout v

English pak choi - chargrilled peppers

Chickpea & spiced tomato hotpot ve

Vegan meatballs

## Salt-baked celeriac ve

Pickled celeriac - pine nuts - sweet & sour dressing

Organic sirloin & chips 10oz (£12 supplement)

Café de Paris butter

Soil Association Approved • native breed • pasture fed

Side orders available to order separately

### **PUDDINGS**

Christmas pudding brandy butter v

Cinnamon & Bramley apple cheesecake *v* 

Pineapple carpaccio ve

toasted coconut - lemongrass - ginger

Sticky date & ginger pudding  $\nu$ 

Toffee sauce • Barnet ice cream

# Single origin dark chocolate mousse

70% dark chocolate - chocolate crumble

Maida Vale cheese (35g) v poached English fig & house oatcake



3 COURSES £39.95 Available all day