

# MIDWEEK TREAT - 2 COURSES FOR £25

*All day, every Wednesday & Thursday*



*\* £2 / \*\*£5 - supplement on 2 for £25 offer*

## SMALL PLATES

<b>Tin of smoked salmon &amp; caviar *</b>	14
smoked salmon parfait, lemon aioli, pickled cucumber, rainbow caviar, blinis	
<b>Tin of wild mushroom parfait (ve, gf av)</b>	14
balsamic pearls, chives, crispy onions, toasted sourdough	
<b>Buttermilk fried chicken</b>	12.5
chilli glaze & hazelnuts	
"This" chicken wings vegan alternative available (ve)	
<b>Crispy satay pork belly bao buns (2)</b>	14
seaweed salad, peanut & coriander crumb (tofu available vg)	
<b>Baboeti mac n cheese bites</b>	12
malay mayo, bombay bits, pickled red onion	

## MAIN PLATES

<b>Garlic &amp; parmesan pork schnitzel **</b>	28
Dill ranch & crispy potato salad, soft hens egg, fresh lemon	
<b>Wagyu X Black angus braised beef shin (osso bucco) (gf) **</b>	35
Saffron risotto, aged parmesan, truffle butter, watercress	
<b>Roasted lemon thyme chicken supreme (gf)</b>	24
Potato gratin, lemon caper & spinach pan sauce	
<b>Toulouse sausage cassoulet</b>	24
Roasted red pepper & white bean, prosciutto crisp, crispy polenta	
<b>Potato gnocchi (v, ve av)</b>	18
Confit tomato, chilli & garlic sauce, semi dried tomatoes, fresh basil	
<b>Cod and King prawn (2) satay curry * (gf)</b>	28
Spring onion, cabbage & seaweed salad, toasted coconut rice, lime (cauliflower version available ve)	
<b>Lobster &amp; crab spaghetti</b>	28
House made pasta, lobster bisque sauce, roasted king prawns, scottish mussels, aged parmesan - add whole lobster (+£30 - limited)	

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## SERIOUSLY SPECIAL

<b>16oz salt aged T bone steak on the bone (gf)</b>	42.5
confit garlic roasted vine tomatoes, house seasoned chips, peppercorn sauce, garlic butter	
<b>Whole split lobster thermidor</b>	50
watercress salad, truffle fries (limited availability)	

## SIDES & BAR SNACKS

<b>Plain Fries (ve, gf)</b>	4
add chicken salt £1	
<b>Truffle and parmesan fries (v, gf)</b>	5
<b>Tenderstem broccoli</b>	6
english rapeseed oil , hazelnuts (ve, gf)	
<b>Nocellara olives (ve,gf)</b>	6
<b>Lowes trail mix (ve, gf)</b>	5
honey chilli peanuts, fried corn, smoked paprika bread sticks	
<b>Cured chorizo bites (gf, df)</b>	8
<b>Toasted bread basket</b>	10
flavoured butter, chives (v)	
<b>Chef's snack</b>	12
toasted sourdough, flavoured butter, olives, cured meat, house pickles	
<b>Prawn crackers</b>	5
plain or with togarashi	

# DESSERTS

<b>Classic brulee banana split (v)</b>	8.5
honeycomb ice cream, fudge sauce, toasted almonds, cherries and m&m grinder	
<b>Jar of “lion bar” (ve)</b>	8.5
chocolate mousse, caramel, crispy bits - like the chocolate bar	
<b>Passionfruit martini (v)</b>	8.5
vanilla panna cotta, passionfruit, prosecco foam	
<b>Cotton candy eaton mess (v)</b>	8.5
strawberry yuzu ice cream, cotton candy, fresh strawberries, meringue	

# POST DINNER DRINKS 75ml

Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9

*A discretionary 10% service charge has been added to your bill. This helps support our amazing team, who work hard to make sure your experience with us is enjoyable and relaxed. Thank you for dining with us – we really appreciate your support and look forward to welcoming you back soon.*