



SUMMER 2024

LUNCH SET MENU

AVAILABLE FROM 12:00 UNTIL 18:00 HRS EVERY DAY

STARTERS

3 x raw rock oysters, mignonette, tabasco, lemon or ponzu, spring onion, wasabi sriracha **G/F**
Salt & pepper Calamari, saffron mayonnaise, pickled radish, chive
Grilled tomato, kalamata tapenade, crispy seaweed, smoked barrel aged feta dressing, herbs oil **V**

MAINS

M Mussels “marinières” or “pepata”, skinny fries **G/F**
1\2 Poussin, chimichurri OR peppercorn sauce, mixed salad leaves or chunky chips **G/F**
Purple sweet potato gnocchi, samphire, shiitake mushrooms crisps **(add truffle butter £4.50 supp.) V**

DESSERTS

Salt & lime watermelon **V G/F**
Blue cheese crumpet, honey, nuts **V**
Selection of ices & sorbets, meringue **V G/F**
Affogato, vanilla ice cream & coffee **V G/F**

2 COURSES £25 | 3 COURSES £30

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

There is a cover charge of £2.50 per head which includes bread, butter & English's hot salmon paté
A 12.5% discretionary optional service charge will be added to your bill



SUMMER 2024

THREE COURSE DINNER MENU

AVAILABLE FROM 18:00 HRS EVERY DAY

STARTERS

- Salted cod beignet, potato, saffron mayonnaise, pickled radish
- Spiced octopus, BBQ baba ghanoush, pomegranate, cashew nuts **G/F**
- Slow cooked beef short rib, avocado, pico de gallo, crispy corn tortilla
- Grilled heritage tomato, kalamata tapenade, crispy seaweed, smoked barrel aged feta dressing, herbs oil **V G/F**

MAINS

- Citrus cured & charred mackerel fillets, fennel & cucumber salad, beetroot ketchup pearls, pink peppercorns yoghurt **G/F**
- Fish of the day, chorizo romesco, cheese stuffed courgette tempura, anchovy **(there may be a supplement for some species of fish)** **G/F**

- 200g Dry aged beef rump
 - 200g Tuna steak (**£6 supplement**)
 - 450g Poussin (**£4 supplement**)
- } chimichurri **or** peppercorn sauce, one side of your choice **G/F**

DESSERTS

- Sicilian cannoli, ricotta, candied orange, dark chocolate **V**
- Watermelon, cured & smoked, lime gel, blueberry, basil oil **V G/F**
- White chocolate & hibiscus cheesecake, passion fruit coulis, spiced salt crystals **V**
- Selection of artisan cheeses, honey, nuts, pane carasau **V (£4 supplement)**

3 COURSES £40

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