

FOURTH FLOOR CAFÉ

SET MENU & SIDES

TWO COURSES 16.50, THREE COURSES 19.50

STARTERS

Broccoli soup, crème fraiche and pine nuts

Smoked chicken and green bean salad, gruyere cheese, hazelnut dressing

Seared mackerel fillet, beetroot carpaccio, beetroot and blackberry puree

MAINS

Braised pork shoulder braised celery and apples, rocket and walnut pesto

Pan-fried brown trout, horseradish and watercress butter,
new potatoes and cucumber

Pan seared lambs liver, candid sweet potato, Savoy cabbage, orange dressing

DESSERTS

Marzipan and honey cake, white wine poached peach

Ampleforth apple crumble, star anise sauce

Chocolate and ginger mousse, crumbled shortbread

SIDE DISHES

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| Hand cut chips and aioli | 2.85 |
| Purple sprouting broccoli, white onion butter | 3.00 |
| Chantenay carrots, sesame seeds, orange glaze | 3.00 |
| Roast flat mushrooms, crispy ham, goats cheese | 3.00 |
| Green beans with chemoula spiced chickpeas | 3.00 |
| English new potatoes, tarragon butter | 3.00 |
| Roast beetroot with dill sour cream | 2.75 |
| Mixed leaf salad | 3.00/6.00 |
| Caesar salad, shaved parmesan | 3.00/6.00 |

Should you have an allergy please inform your waiter

VAT Included

A discretionary service charge of 10% will be added to your bill