



MONTHLY SET MENU

AUGUST 2025

three courses for £28 per guest
for groups of up to 8 guests
served at Monday-Friday lunch and Monday-Saturday dinner

burrata, grilled spanish peach,
basil oil, crushed seeds v/gf
(£11 individually)

grilled chicken thigh,
romesco, herb fregola,
courgette, feta
(£17.5 individually)

honey roast apricot,
thyme & coconut crumble,
mascarpone, butterscotch v
(£9 individually)

add a side for £4.5:

avocado salsa vg/gf
braised kale & edamame, chilli, sesame vg/gf
mixed leaves, honey vinaigrette, parmesan gf

100% OF SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.