

SAVAGE

GARDEN

STARTERS

BLACK TREACLE CURED SALMON

Miso yoghurt, smoked radish.

TORN BUFFALO MOZZARELLA (v)

Heritage tomato salad, charred tomato vinaigrette.

PULLED COCONUT SHORTRIB

Bitter leaves, green beans, crispy onions, mustard sherry dressing.

MAINS

CRISPY SKIN SEA BREAM FILLET

Pearl cous cous, fresh mint, ras el hanout, squid ink aioli.

CHARRED RUMP STEAK

Marjoram chimichurri, fries.

SLOW ROASTED CAULIFLOWER (v)

Caper and raisin puree, crispy capers, edamame cauliflower crumbs.

BBQ CHICKEN BREAST

Burnt sweetcorn, spicy chorizo jus, fries.

£18 per person

Please be aware your final bill will include a discretionary 12.5% service charge.
For those with special dietary requirements or allergies who may wish to know
about the food ingredients used, please ask a member of staff.