



## MAINS

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**Herb-Crusted Fillet of Roasted Salmon 18.75**

Served with crushed baby potatoes, samphire, garden peas, broad beans and sugar snaps, with a pea & tarragon velouté. GF

**Chicken & Smoked Bacon Caesar Salad 15.50**

With baby gem lettuce, free-range egg, Gran Levanto cheese and a creamy Caesar dressing. GF

**Vegan Linguini Puttanesca 15.50**

San Marzano tomato sauce, lilliput capers, picante olive and pickled chilli, topped with toasted pine nuts. VG

## DESSERT

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**Madagascan Vanilla Bean & Coconut Panna Cotta 6.95**

Served with macerated strawberries and shards of Belgian dark chocolate. GF VG

## COCKTAIL

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**Raspberry & Rhubarb Spritz 10.50**

Botanist Gin, raspberry syrup, and raspberry and rhubarb tonic, topped with soda.

Please speak to a team member before you order if you have any allergies or intolerances.  
We cannot guarantee that any of our dishes are 100% allergen-free. V vegetarian, VG vegan, GF gluten-free.  
Please scan QR code for our full allergen statement, nutrition and dish information.  
A discretionary 10% service charge will be added to your bill, all of which goes to our team.

