



AUGUST

AL FRESCO & ROSÉ SET MENU

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TWO COURSES £40 | THREE COURSES £45

(INCLUDING A GLASS OF BRAVIO CABERNET ROSÉ)

STARTERS

TOMATO AND BURRATA SALAD

Lightly confit Isle of Wight tomatoes, peaches, burrata,
Andalusian-style dressing, crispy sourdough (v) (vg upon request)

GAZPACHO

Chilled blended soup originating from Andalusia, made from tomatoes,
cucumbers, peppers, garlic, olive oil and vinegar (vg)

MAINS

CAESAR SALAD

Cos lettuce, croutons, shavings of Parmesan and anchovies
in a creamy dressing (v) (add chicken for £5.5)

COLD POACHED SALMON

Cold salmon with Russian salad, mixed leaves and lemon

DESSERTS

STRAWBERRIES AND CREAM

Fresh strawberries and cream (v)

AFFOGATO

Vanilla gelato with espresso (v)



We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive
of the current VAT rate. Please note, a discretionary 12.5% service charge has been
added to your bill. 100% of this charge goes to the team members.