



A La Carté

2 Courses £30 - 3 Courses £35

Starter

Cured Stone Bass with Buttermilk, Yoghurt, Dill & Cucumber (Pwg) (Supplement £3.00)

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Goat's Cheese Mousse, Artichoke and Confit Shallot (V, Pwg)

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Beer and Onion Velouté with a Welsh Rarebit Crouté (V)

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Celeriac Truffle Custard with Pickled Celeriac (V, Pwg)

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Ham Hock & Maple Terrine with Apricot Dressing & Toasted Brioche

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Confit Potato, Linseed, Radish and Crème Fraîche (V, Ve*)

Main Course

Escalivada Salad with a Red Pepper Beignet (V, Ve)

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Pave of Beef, Cauliflower Salad, Roasted Cauliflower & Parsley (Pwg) (Supplement £5.00)

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Hake, Warm Escabeche of Carrots and Dill (Pwg)

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Fish du Jour with Creamed Potato, Sauce Vierge & Asparagus (Pwg)

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Broccoli Fondant with Sage & Onion Textures (V, Ve)

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Duck Breast, Confit Peach, Spring Onion and Globe Artichoke (Pwg)

(Pwg - Produced without gluten, V - Vegetarian, Ve - Vegan)

Specific allergens information is held centrally on all our menu products & can be found by visiting <https://allergymenu.uk/menu/BAN477>

Please note a discretionary service charge of 12.5% will be added to your bill. 100% of our Service Charge will go to our staff.

"Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one"