



• Autumn set menu •

Monday to Friday
12pm to 6pm

Two courses £20 | Three courses £25 | Including a glass of wine

• Starters •

Salt baked celeriac soup
Charred sprouts, crispy onion (vg)

Maple & chipotle halloumi
Roast beet hummus, crispbread (v)

Pressed Gressingham duck & fig terrine
Crunchy piccalilli, winter berry jelly, sourdough toast

Flash fried chilli & lime calamari
Pink salt aioli, crunchy herbs

• Mains •

Heirloom vegetables
Beluga lentil hummus, sweet potato rosti,
pumpkin essence (vg)

Grilled Cajun chicken breast burger
Jalapeños, gem lettuce, smoked tomatoes, melting onions,
sriracha mayonnaise, brioche bun, rosemary fries, chilli jam

Chilli prawn & tomato linguine
Hedgerow black garlic, rocket leaves, nasturtium

Grilled Surrey Farm 8oz sirloin steak
Green peppercorn sauce, rosemary fries

• Desserts •

Belgian chocolate fondant
Wild berry sorbet, orange dust, crushed pecans (vg)

144 knickerbocker
Poached pear, Bourbon ice cream, ginger crunch

Winter fruit crumble sable
Cinnamon custard, candied apples

(v) Vegetarian (vg) Vegan

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you.
All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.