

## 3 COURSE SET MENU - £25.95

### STARTERS

#### Burrata

Sun Dried Tomatoes, Balsamic, Pine Nuts (V, GF)

#### Chilli Salt Squid

Fresh Chilli & Spring Onion, Lemon Aioli

#### Free-Range Chicken Bites

Soy Sesame & Honey Mustard

#### Avocado & Cherry Tomato Rose

Soy Mirin & Sesame Dressing Sundried(Ve)

### MAINS

#### Miso Salmon

Potato Purre, Samphire, Orange, Chives and Manuka (GF)#

#### Warm Goats Cheese Salad

Topped with Caramelised Onions, Mixed Leaves, Honey Mustard Dressing

#### Black Bean and Sweet Potato Burger

Topped with Spicy Samtam, Vegan Brioche Bun, Skin on Chips (Ve)

#### 8oz Fillet Steak (£10 supplement)

Served with Skin On Chips, Truffle Butter or Peppercorn Sauce

Add Shaved Truffle to any dish - £5

### DESSERTS

Bailey's Banoffee Pie

Chocolate Truffles with Honeycomb Sprinkles

Fresh Fruit Salad

Our ingredients are fully traceable and sourced in Britain • All dishes freshly prepared on site •  
An optional service of 12.5% charge will be added to all bills •

23 SAYER STREET LONDON