

CARNE

HOVE

STARTERS

Gin Cured Salmon, Crème
Fraiche & Grapefruit

Sweet Potato Gnocchi, Basil
& Pine Nuts

Corned Beef Terrine, Piccalilli
& Sourdough Toasts

MAINS

Dry Aged Flat Iron Steak, Dripping Chips,
Creamed Spinach & Bearnaise Sauce

Seared Iberico Pressa, Roast New
Potatoes & Chimichurri

Grilled Monkfish Tail, Roast Garlic & Lemon
Butter & Carne Caesar Wedge

DESSERTS

Dark Chocolate Tart, Hazelnut
Mascarpone & Salted Caramel

Apple & Miso Caramel 'McPie'
& Vanilla Bean Ice Cream

Artisan British Cheeses,
Crackers & Chutney

Two Courses 29 / Three Courses 36

Including A Glass Of House Wine Or Soft Drink



£1 FROM EVERY SET MENU PURCHASED WILL GO STRAIGHT TO THE TABLETALK FOUNDATION
TO HELP SUPPORT FOOD EDUCATION IN CHILDREN AND THE HOSPITALITY INDUSTRY

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE MENTION IF YOU WOULD LIKE THIS REMOVED
PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE
FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME