



Crispy squid with chilli, lime, coriander and sriracha

Duck liver parfait with fig & onion chutney and toasted brioche

Smoked white onion soup with feves, peas and pancetta

MAINS

Thai beef salad with glass noodles, peanuts and pak choi

Slow braised pork belly with oyster mushrooms, buttered rainbow chard, carrot purée & tarragon oil

Beer battered haddock, tartare sauce, lemon, chips

PUDDING

3BQ pineapple with calamansi lime & pineapple caramel & coconut sorbet (pb) (v)

Chocolate brownie with white chocolate ganache

Coffee and a mini pudding

2 COURSES £19.50 3 COURSES £24.00