

# FIN & GRAPE

## Set lunch

Salt cod mousse, herb oil, grilled bread

Plaice fillet, crushed potatoes, leeks, roast chicken & mushroom dressing

Dark chocolate mousse, banana, miso, peanut

**1 course £16 / 2 courses £20 / 3 courses £24**

Olives 4 Spiced nuts 4 Focaccia 4 Rillettes 7

Salt cod mousse, herb oil, grilled bread 7

Charlotte potatoes, anchovy, onion, puffed potato 10

Pickled mussels, celeriac, rhubarb, radish, buckwheat 10

Roasted cauliflower, spring onion, miso, ossau iraty 9

Smoked haddock croquette, lovage mayo 7

BBQ pork belly, furikake, broccoli ketchup 7

Green salad, pickled apple, sunflower seed, primadonna maturo 5

Fries, aioli 5

## Desserts

Dark chocolate mousse, banana, miso, peanut 7

Tonka bean panna cotta, cox apple, oats 7

Cheese 10

Please speak to a member of our team about any food allergies or intolerances

A discretionary 10% service charge will be added to your bill