



**PDR**  
**SHARING MENU £45**

**NIBBLES**

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Add cured meat selection on arrival for £6 per person

Add olives on arrival for £2 per person

**STARTERS (Choose 3 of the following for the table to share)**

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Padron peppers	vg	gf
Marinated artichokes & hummus	vg	gf
Burrata, samphire, chilli, garlic, smoked almonds	v	gf
Chicory, blood orange, fennel salad, ginger dressing	vg	gf
Gin cured salmon, cucumber, goats curd, sesame crisp, dill		

**MAIN COURSE (Choose 2 of the following for the table to share)**

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Onglet steak, dauphinoise potatoes, peppercorn sauce ( <b>£5 supplement per person</b> )		
Pumpkin tortelli, sage butter	v	
Hake, puy lentil vegetable stew		gf
Spaghetti alle vongole		
Lemon roasted salsify, leek, mushroom walnut	vg	gf

**SIDES (Choose 2 of the following for the table to share)**

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Patatas bravas, aioli	v	gf
Kale, garlic	vg	gf
Cauliflower, harissa, sesame seeds	vg	gf

**DESSERTS (Choose 2 of the following for the table to share)**

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Burnt lemon cheesecake	v	
Hazelnut choux buns	v	
Cheese selection ( <b>£5 supplement per person</b> )	v	

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*gf | gluten free    vg | vegan    v | vegetarian*

This menu is subject to changes. We operate a busy kitchen incorporating use of nuts, shellfish and ingredients containing gluten, therefore cannot guarantee the complete absence of traces of any allergens in your food.  
Please be sure to share any dietary requirements with our staff.