

# THE SOAK

BAR • KITCHEN • MUSIC

## SET MENU

2/3 Course £25/£30  
per person

Including a glass of wine

12pm - 3pm / 5pm - 10pm

### Starters

Sea bass pickled carrots, chilli & shallots

Salad of pickled heritage beetroots

Marinated venison tartare, egg yolk purée, Sourdough,  
sorrel & nasturtium

### Mains

Black leg chicken, girolles mushrooms, shallots & wild mushrooms jus

Stone bass, black olive, beans & lime dressing

Smoked turnip, courgette, celery & spelotto (ve)

### Desserts

Classic rum baba, roasted pineapple & crème fraiche

Strawberries, white chocolate mousse & Champagne

Baked vanilla cheesecake, black currant sorbet

VE - Vegan  
V - Vegetarian

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% services charge will be added to your bill