



## **STUDIO FIVE**

### **SET MENU WINTER 2022**

Two Courses 27.50

Three Course 32.50

Includes one side per person

#### **STARTERS**

Green lentil and spinach soup, tomato and herb oil (VG)

Tomato salad, picked shallots, focaccia croutons, fried capers, black olive dressing (VG)

Oak smoked salmon, homemade rye bread, whipped horseradish butter - 2.5 supplement

Homemade naan bread topped with beef keema, coriander and onion

Beetroot tart, hazelnut and goat's curd (V)

#### **MAINS**

**Slow cooked beef**

braised fennel and carrot puree

**Curry of the day**

steamed basmati rice, mustard greens and home made naan (Meat or VG option available)

**Studio Five Fish and Chips**

Fish fillet in spiced chickpea batter served with masala fries, chilli chutney and pea puree

**Whole roast seabass**

capers, brown butter and herb salad - 4.0 supplement

**Chargrilled aubergine (VG)**

miso glaze, cured cucumber, sesame dressing and cauliflower karaage

#### **SIDES**

Fries / Masala fries (VG)

Cauliflower roasted with sesame and turmeric (VG)

Greens sauteed with mustard seed, garlic and lemon (VG)

Fennel and apple salad with creme fraiche and dill (V)

Charred baby gem, lemon dressing and parmesan (V)

Homemade naan bread (V)

#### **PUDDINGS**

Warm brownie with vanilla icecream (V)

Eton mess (V)

Crème brulee (V)

Ice creams and sorbets (V + VG options)

Please inform your server of any allergies, or ask  
to see our allergen information.  
An optional 12.5% service charge will be added to your bill.

