

The Effect

Dishes are plant-based unless otherwise noted; (m) meat, (v) vegetarian, (f) fish. Should you have any food allergies, please inform your waiter. Please note that nuts are used in our kitchen. Items subject to availability. All prices exclusive of VAT. A discretionary service charge of 12.5% will be added to your bill where applicable.

FIXED PRICE

Two course	1 Large 1 Small	22.95
Three course	1 Large 2 Smalls	28.95

Swap your large plate for 2 small plates.

SMALL PLATES

Wild garlic potato soup, poppy seed straw.....

Creamed mushrooms on toast, parsley,
black mustard mayo.....
add a poached egg (v)..... **2.5**

Pressed breast of lamb and potato terrine, red wine,
shallot, mint gel (m).....

Salmon tartar, Chapel Down Chardonnay Vodka,
radish, mustard, crème fraîche (f).....

LARGE PLATES

Jersey Royal potatoes, asparagus, spinach, blackened
spring onion, tea-soaked raisins.....

Curried cauliflower, black dhal, lime,
coconut, crispy shallot.....

Blackened mackerel, CBD compressed cucumber,
charlotte potatoes, Livornese sauce (f).....

Lemon and poppy seed chicken, spring greens,
butterbean mustard mash (m).....

SIDES

Hand cut chips..... 5	Tenderstem broccoli, almond (v)..... 4.5
Hispi cabbage..... 4.5	Rocket, watercress..... 3.5
Sweet potato fries..... 4.5	
Slaw..... 3.5	

SMALL SWEETS

Apple and
calvados terrine,
vanilla ice cream.....
British cheese board,
grapes, celery, seeded
crackers, homemade
chutney (v)..... **4**

Chocolate torte, pistachio,
berry compote.....