



Sample Lunch Menu

£22.50 two courses | £26.50 three courses

TO BEGIN

Ham hock terrine | gherkins salad | mustard mayonnaise | watercress | **GF**

Fish croquettes | spiced tomato & chilli salsa | rocket salad

Kohlrabi carpaccio | pea purée | pickled onion | candied kumquat | walnuts | **VE|GF**

TO FOLLOW

Pork belly | black pudding | truffle mash potato | tenderstem broccoli | quince purée

Guinea fowl breast | potato rosti | butternut squash purée | cavolo nero | thyme sauce | **GF**

Sea bream | crushed new potato | sautéed spinach | lemon & caper butter | **GF**

Harissa roasted cauliflower | cauliflower & almond purée | couscous | hazelnut | **VE**

FOR AFTERS

Raspberry & white chocolate mousse | red berry gel | lemon herbs | **GF**

Lime tart | orange gel | Italian meringue

Selection of ice cream and sorbet | **GF**

Whilst many ingredients are listed in the descriptions, often some are not.
If you have any food allergies or concerns, please speak to one of our team who will be happy to help.
Some fish dishes may contain small bones

'Please note a discretionary service charge of 10% will be added to your final bill'

V = Vegetarian | VE = Vegan | GF = Gluten Free | GF* = Gluten Free Available