

LUNCH MENU

STARTERS

Smoked pancetta and pea croquettes, pea and mint puree and garlic mayonnaise

Cured and scorched fillet of mackerel, cucumber, samphire, quinoa and beer batter scraps

Ricotta, spinach and chive cappelletti, broccoli and flaked almonds

Salt cod brandade, tartar vinaigrette, blood orange, nasturtium and sourdough crostini

Wye valley asparagus, crispy poached egg, asparagus and pepper salsa and a bearnaise emulsion

MAIN COURSES

Ashdale flat iron steak, parmesan polenta, buttered curly kale and red wine braised shallots

Cotswold white free-range chicken, pearl barley, baby carrots and hispi cabbage

Pan seared trout, charred baby gem, broad beans, pomme dauphine and a mussel and saffron sauce

Squid ink cured hake, tender stem broccoli, soba noodles and a shimeji, soy, ginger and chili broth

Heritage potato, spinach and butternut squash lasagne with coriander pesto and baby onions

DESSERTS

Mocha panna cotta, whisky jelly, milk ice cream and a madeleine

Orange and mascarpone mousse, streusel and a cardamom ice cream

Baked chocolate and beetroot cake, lemon yoghurt, candied pine nuts and beetroot sorbet

Iced banana parfait, tahini paste, yuzu and a toffee ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £24.00 / 3 courses £32.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£2.60 each

A discretionary service charge of 12% will be added to your bill & VAT is included

If you have any allergies or dietary requirements, please let us know prior to ordering

*"The only thing worse in the world than being
talked about is not being talked about"*

OSCAR WILDE