

LUNCH MENU

STARTERS

Blue Monday cheese ganache, chicory, pear, pecan nuts, celery and balsamic pearls

Gin and lime cured sea trout, cucumber, horseradish cream and rice crackers

Hogs pudding, buttered kale, cider scratchings, caramelized apple and burnt cauliflower

Jerusalem artichoke velouté with breaded goats cheese nuggets

Potato wrapped fillet of mackerel, broccoli couscous, toasted pine nuts and tartare sauce

MAIN COURSES

Braised shin of beef, spinach, fondant potatoes, cauliflower, charred onion purée and a red wine jus

Roasted breast of chicken, aubergine, tender stem broccoli, Pomme Maxim and a light chicken jus

Pan fried gilt head sea bream, glazed onion, lemon fregola, cockle vinaigrette and a watercress nage

Fillet of Loch Duart salmon, Parmentier potatoes, broad beans, prawn ravioli and a bouillabaisse sauce

Roasted chestnut and wild mushroom fritters, sautéed hispi cabbage and a chestnut cream

DESSERTS

Madagascan vanilla set cream, mixed berries, crispy pain d'épice and candied lemon zest

Dark chocolate mousse, caramelized bananas and a cocoa and almond tuille

Victoria plum and white chocolate cheesecake, sesame croustillant and a Mirabelle sorbet

Baked apple and walnut cake, toffee popcorn and a black treacle 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