

LUNCH MENU

STARTERS

Cotswold chicken roulade, creamy leeks, pickled shimejis and toasted focaccia

Smoked haddock and mussel chowder, fennel croutons and herb oil

Grilled goats cheese, celery, granny smith apples, walnuts and grapes

North Atlantic cod and prawn fritters, salsa verde, anchovies and lemon

Pumpkin gnocchi, pesto, pumpkin seeds and parmesan crisps

MAIN COURSES

Braised beef cheek, roasted garlic pomme puree, spinach, thyme glazed baby carrots and a red wine jus

Cherry Orchard pork belly, black pudding, Romanesco, apple and mustard croquettes and a cider sauce

Fillet of plaice, quinoa, beetroot, charred baby leeks and a fish nage

Pan fried sea bass, Jerusalem artichokes, savoy cabbage, fennel and a beurre blanc

Ricotta ravioli, king oyster mushrooms, confit shallots, mushroom duxelles and potato crisps

DESSERTS

White chocolate and orange cheesecake, poppy seed croustillant and a cardamom ice cream

Yoghurt and honey bavaois, shortbread, blueberries and a black sesame ice cream

Chocolate and stout cake, coffee macarons and a clotted cream ice cream

Dark chocolate and praline crèmeux, whisky jelly, chocolate soil and a caramel ice cream

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

2 courses £26.00 / 3 courses £34.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£2.90 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