

LUNCH MENU

STARTERS

Charcoal cured Loch Duart salmon gravadlax, beetroot, pickled cucumber and a horseradish ice cream

Cherry Orchard pork fillet, sage crumble, sauerkraut, Granny Smith apples and a Dijon mayonnaise

Goats cheese and chive nuggets, red onion marmalade, pear and walnut salad and charred baby gem

North Atlantic cod and mussel chowder, chervil oil and fennel croutons

Potato and black garlic gnocchi, watercress cream and parmesan crisps

MAIN COURSES

Braised beef cheeks, roasted cauliflower, Parmentier potatoes, buttered Swiss chard and a thyme jus

Norfolk turkey, sage and onion stuffing, bubble and squeak, baby parsnips, chestnuts and Brussel sprouts

Sea bass, vanilla and swede purée, lemon pomme dauphine, baby pak choi and a pommery mustard cream

Spiced monkfish, chilli and coconut rosti, spinach, green beans, pineapple and a coriander sauce

Mille feuille of sweet potato, celeriac and pumpkin, roasted onion cream, charred Romanesco and pesto

DESSERTS

Mince pie crème brûlée, ginger biscotti, honeycomb and a cinnamon ice cream

Bread and butter pudding, sour apple sorbet and a vanilla custard

Carrot and pecan white chocolate bar, candied pecans, shortbread and a carrot sorbet

Pain d'épice, poached Victoria plums and a clotted cream and ginger ice cream

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

2 courses £33.00 / 3 courses £44.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£3.50 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