

# LUNCH MENU

## STARTERS

Beetroot cured trout gravadlax, yoghurt, baby beetroots and dill blinis

Wild mushroom and parsley tartlet, tarragon cream and toasted pinenuts

Salt cod and chilli fishcakes, tartare sauce and a citrus fish nage

Guinea fowl and rabbit terrine, celeriac remoulade and a smoked garlic emulsion

Pearl barley risotto, roasted Jerusalem artichokes, crispy leeks and pecorino cheese

## MAIN COURSES

Black treacle braised beef shin, sautéed mushrooms, horseradish croquette and tender stem broccoli

Black pepper crusted Cherry Orchard pork fillet, pomme purée, savoy cabbage, roasted salsify and a cider jus

Spiced monkfish loin, turmeric potato rosti, mango, buttered spinach and a tamarind sauce

Pan fried Cornish sea bream, squid ink linguine, anchovies, sea aster, salsa verde and a light tahini sauce

Aubergine, basil and mozzarella cutlet, curly kale, hazelnuts and a tomato sauce

## DESSERTS

Mocha and milk chocolate crème brûlée, white chocolate madeleine, honeycomb and a baileys ice cream

Banana and hazelnut cake, toffee sauce, toffee shard and a chocolate and banana ice cream

Pear, golden raisin and oat crumble, vanilla custard and liquorice ice cream

Dark rum and coconut cheesecake, coconut meringues, passion fruit and a coconut and lime sorbet

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*