

LUNCH MENU

STARTERS

Tempura fried cod, potato croquettes, cauliflower, citrus mayonnaise and a shallot and caper vinaigrette

Colston Bassett stilton panna cotta, golden raisins, pecan and oat granola and rosemary crostini

Confit duck and prune terrine, pickled turnips, compressed plum, roquette salad and toasted hazelnuts

Hot smoked salmon rilette, feuille de brick pastry, kohlrabi, cornichons and a Marie Rose sauce

Pumpkin and sage arancini, roasted onion purée, pumpkin seeds and a parmesan crisp

MAIN COURSES

Braised Torre Meadow ox cheeks, roasted celeriac, blue cheese nuggets, tenderstem broccoli and a Banyuls jus

Roasted partridge, Brussel sprouts, heritage potatoes, chestnuts, vanilla parsnip purée and a juniper berry sauce

Cherry Orchard pork fillet, Jerusalem artichokes, pork and apple parfait, Rainbow chard and a sour apple jus

Pan fried sea bass, citrus pomme purée, fennel and dill salad and a saffron and broad bean cream sauce

Spiced sweet potato, spinach and feta cheese tortellini, king oyster mushrooms, baby leeks and pinenuts

DESSERTS

Winter fruit crème brûlée, poppy seed streusel and a ginger and raisin ice cream

Praline and passion fruit trifle, dark sugar meringues and a passion fruit sorbet

Sticky toffee pudding, cinnamon tuille, toffee sauce and a Madagascan vanilla ice cream

Coconut and dark rum parfait, white chocolate, cranberry and almond soil and a rum jelly

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

2 courses £35.00 / 3 courses £46.00

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