

LUNCH MENU

STARTERS

Hot smoked Chalk Stream trout rillette, pickled kohlrabi, Avruga caviar and a fennel and prosecco cream

Roasted sweet potato and marjoram gnocchi, spiced pecan nuts and a smoked garlic mayonnaise

Cherry Orchard pork fillet, boudin noir, confit apples, sauerkraut and a creamy sage jus

Tempura cod cheeks, roasted cauliflower, lemon purée and sauce Grenoble

Yorkshire Blue cheese panna cotta, grilled baby leeks, pear and hazelnut granola and a port reduction

MAIN COURSES

Braised Torre Meadow ox cheek, spiced swede, mustard and herb croquette, curly kale and a Dijon jus

Corn fed chicken, honey glazed baby parsnips, chestnuts, pancetta, Brussels sprouts and a light chicken jus

Fillet of brill, rainbow chard, fregola, baby turnips, brown shrimp butter and a parsley root espuma

Pan fried haddock, pomme dauphine, samphire, Jerusalem artichokes and a lemon beurre blanc

Butternut squash, spinach and gruyère cheese cannelloni with crispy onions and toasted pine nuts

DESSERTS

Winter fruit panna cotta, gingerbread crumb and a rum and raisin ice cream

Milk chocolate and praline bar, poached rhubarb, candied almonds and a rhubarb sherbet

Sticky toffee pudding, brandy snap, pickled dates and a Malteser ice cream

Banoffee cheesecake, caramel glaze and a caramelised banana ice cream

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