

# LUNCH MENU

## STARTERS

Chicken and smoked paprika roulade, cauliflower, piccalilli, toasted almonds and a focaccia crostini

Scorched fillet of sea bream, pearl barley, leek and potato velouté and crispy capers

Goats cheese and celery feuille de brick cannelloni with a pear, walnut and raisin salsa

Smoked eel paté, asparagus, pickled radish, baby gem and a wasabi mayonnaise

Spelt and chive risotto with wilted spinach and a breaded hen egg

## MAIN COURSES

Beef short rib, heritage potatoes, baby onions, feta cheese nuggets, tender stem broccoli and a Banyuls jus

Cured belly of pork with a black pudding crust, celeriac, romanesco, apple and sage compote and cavolo nero

Loch Duart salmon, sea leaves, caperberries, saffron potatoes, citrus sponge and a dill cream

Fillet of plaice, Jerusalem artichoke and bacon fricassée, potato and chervil cake, spinach and a cockle nage

Cauliflower and garlic fritters, pommes Anna, red wine braised shallots and buttered cabbage

## DESSERTS

Coconut parfait, coconut and chocolate bonbons, sesame tuille and a mango sorbet

Lemon custard tart, macerated raspberries, mint meringues and a limoncello custard

Chocolate and tonka bean panna cotta, brioche crumb, caramel gel and a brown butter ice cream

Black fig and yoghurt bavarois, honeycomb and a fig and balsamic 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*