

LUNCH MENU

STARTERS

Chicken liver parfait, whipped butter, blackberries, baby onions and a roasted onion brioche

Beetroot cured salmon tartare, dark rye crumble, cured egg yolk shavings and a dill crème fraîche

Broad bean and charcoal arancini, parmesan crisp, Greek yoghurt and a red onion marmalade

Oxtail, chive and potato cake, courgette cream, horseradish emulsion and rosemary crostini

Red pepper, garlic and spinach tortellini, broccoli, herb oil and sauce romesco

MAIN COURSES

Feather blade of beef, heritage potatoes, pickled kohlrabi, grilled peaches, parsley purée and a black treacle jus

Cherry Orchard pork fillet, braised pig cheek, Savoy cabbage, celeriac mash, baby carrots and a pancetta foam

Pan fried skate wing, pommes dauphine, crushed garden peas, roasted fennel and a tartar sauce

Potato wrapped fillet of cod, pearl barley risotto, monk's beard, caperberries and a lemon mayonnaise

Mushroom and hazelnut fritters, cauliflower, butternut squash, spinach, halloumi and a jalapeno gremolata

DESSERTS

Strawberry and vanilla mousse with a basil and mint sorbet

Chocolate and coffee crème brûlée, praline truffles and amaretti biscuits

Summer berry and lemon trifle, orange and cinnamon shortbread and flaked almonds

Passion fruit cheesecake, macarons, mango and chilli salsa and a lime and coconut sorbet

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