

LUNCH MENU

STARTERS

Free range chicken roulade, Dijon emulsion, kale, pickled radish and caramelised figs

Spiced cod cheeks, spinach, broccoli couscous, hazelnuts and a light parsley sauce

Beetroot and red onion tart, goats cheese mousse, balsamic pearls and a roasted onion purée

Guinea fowl and pancetta terrine, mooli remoulade, garden peas and a focaccia crostini

Butternut squash and jalapeno gnocchi, pumpkin seeds and Yorkshire blue cheese

MAIN COURSES

Braised shin of beef, Parmentier potatoes, spinach, crispy salsify, cauliflower and a horseradish foam

Honey and ginger glazed Gressingham duck breast, braised endive, Swiss chard and an aromatic clementine jus

Cornish sea bass, squid ink tagliatelle, courgettes, sea leaves, coriander pesto and a lime and coconut sauce

Fillet of hake, lemon and garlic purée, baby artichokes, kohlrabi, potato dumplings and a citrus mussel nage

Spinach, ricotta and garlic cappelletti, arrabbiata sauce, kalamata olives and a pecorino crisp

DESSERTS

Rhubarb, honey and tonka bean panna cotta, honeycomb and mini profiteroles

Milk chocolate and orange iced parfait, citrus and star anise pate de fruit and a sesame croustillant

Carrot and walnut layered cake, white chocolate cigar and a carrot and cardamom sorbet

Dark chocolate and macadamia nut bar, popping candy and a crème fraiche 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
£4.00 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