



## Lunch

*Tuesday to Friday  
12pm - 2:30pm*

2 Courses £15 / 3 Courses £20

### House Bread

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Goats Cheese Mousse, Mulled Pear, Saffron Emulsion, Gingerbread, Radish

Grilled Mackerel, Mackerel Tartare, Wild Garlic, Crème Fraiche, Shallots, Caviar

Pressed Ham Hock & Langoustines, Cauliflower, Celery, Shellfish Mayo, Pickles [+3]

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Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Sea Bream, Celeriac, Grape & Verjus, Artichoke, Chanterelle

Pork Belly, Pork Fillet, Lentils, Roscoff Onion, Turnips, Cider [+3]

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Sautéed Seasonal Greens £3.5    Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

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Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

Vanilla & Pistachio Cheesecake, Lemon Curd, Cardamom & Earl Grey Sorbet

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*