



Lunch

*Tuesday to Friday
12pm – 2:30pm*

2 Courses £15 / 3 Courses £20

House Bread

Cucumber Gazpacho, Kohlrabi, Apple, Avocado

Charred Mackerel, Roasted Artichoke, Confit Fennel, Sea Vegetables

Pressed Rabbit, Parma Ham, Heritage Carrots, Mustard Seeds [+3]

Gnocchi, Caponata, Aubergine, House made Ricotta

Hake, Fregola, Courgettes, Carpet Shell Clams

Miso Pork Belly, Sweet Potato, Mussels Siracha, Herb salad [+3]

Heritage Fine Beans, Confit Tomato £3.5 Hassleback Potato £3.5

Quinoa & Wild Rice Salad £3.5

Apricot Mousse, Poached Apricot, White Chocolate Crumb, Almond Ice Cream

Strawberry, Raspberry, Meringue, Yoghurt, Basil, White Chocolate

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.



Selection of Artisan Cheeses / [+£5]

Served with Traditional Garnishes

Kirkhams Lancashire Cheese

Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised

Blanche Goats Cheese

Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture

Rollright Soft Cheese

From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish

Hebridian Blue Cheese

From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard

DIGESTIVE /

Celestine Limoncello, 25ml / £4

Frederico Arencello, 25ml - £4

El Banderra Vermut, 50ml / £6

Junique (Juniper & Wine), 125ml / 7

Macallan Single Malt 12yr, 50ml / £8