



LUNCH

2 Courses £25 / 3 Courses £30

House Bread & Butters

Amuse Bouche

STARTERS

Duck Leg Pavé, Smoked Breast, Chicory, Quince, Mandarin, Hazelnut

Tandoori Mackerel, Pink Fir Saag Aloo, Raita, Coriander, Chili

Goats Cheese, Roasted Squash, Cavolo Nero, Walnut

MAIN COURSES

Lamb Rump, Cauliflower, Bulgar Wheat, Date, Dukkah

Sea Bass, Gnocchi, Artichoke, Burrata, Prawn Tartare

Wild Mushroom Risotto, King Oyster Mushroom, Parmesan, Truffle

SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4
Roasted Carrots, Quinoa, Rocket, Pomegranate, Orange, Coriander - £4

DESSERTS

Macchiato Macaron, Hazelnut, Baileys, White Chocolate

Caramelized Fig, Meringue, Marshmallow Fluff, Almond, Textures of Raspberry, Amaretto

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