



## LUNCH

*2 Courses £25 / 3 Courses £30*

House Bread & Butters

Amuse Bouche

-----

### STARTERS

Polenta, Truffle, Burrata, Wye Valley Asparagus, Egg Yolk, Watercress

Sea Bream, Yuzu, Daikon, Shiitake, Soba Noodles, Miso

Beef Carpaccio, Shallot, Snow Peas, Horseradish

-----

### MAIN COURSES

Ricotta Gnudi, Courgette, Tomato, Wild Garlic,

Fillet of Salmon, Broccoli Textures, Burnt Lemon, Dill, Almond

Lamb Rump, Goat's Curd, Peas, Edamame, Mint, Baby Gem

-----

### SIDES

Roast Baby Potatoes, Salsa Verde - £4 / Buttered Hispi Cabbage, Peas - £4

Red Quinoa, Lambs Lettuce, Pomegranate, Balsamic Molasses - £4

-----

### DESSERTS

White Chocolate Panna cotta, Rhubarb, Champagne, Coconut, Basil

Choux au Craquelin, Coffee, Baileys, Popcorn, Chocolate Mint

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

-----