



LUNCH

2 Courses £25 / 3 Courses £30

House Bread & Butters

STARTERS

Vermicelli Noodle, Squash, Black Garlic, Peanut, Choi Sum, Smoked Tofu, Thai Green Broth

Good Life Gin Cured Salmon, Cucumber, Lemon Tonic, Crème Fraiche

Warm Duck & Pistachio Terrine, Smoked Breast, Blueberry, Fennel

MAIN COURSES

Crispy Polenta, Smoked Aubergine, Caponata, Ricotta, Basil Pesto

Fillet of Sea Bream, Cauliflower, Kale, Mango, Cashew, Spiced Coconut & Crab Bisque

Corn Fed Chicken, Sweetcorn Risotto, Tarragon, Almonds, Prosciutto

SIDES

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

Peach, Feta, Rocket, Lambs Lettuce, Red Onion, Honey Mustard Dressing - £4

DESSERTS

Raspberry Parfait, Lemon Curd, Coconut, Lychee & Ginger Sorbet

White Chocolate Panna cotta, Blackberry, Toasted Almond, Basil

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

Petit Fours