

Lunch Menu

STARTERS

CURED COD & TROUT MOSAIC

Apple Vierge, Squid Ink Cracker, Lemon Gel, Salmon Roe

BEEF CHEEK

Hazelnut Crumb, Wasabi Emulsion, Spring Onion

GRUYÈRE CHEESE TWICE BAKED SOUFFLÉ (V)

Parmesan Foam, Thyme Croutes, Pickled Shimeji Mushrooms

MAINS

PORK SALTIMBOCCA

Hasselback Potato, Caramelised Apple, Baby Spinach Jus

PAN ROASTED SEA BREAM

Sun Blush Crush Potato, Curly Kale, Sauce Vierge

DUCK BREAST

Potato Fondant, Purple, Sprouting Broccoli, Wild Garlic

ROASTED CARROT

Carrot Crumble, Blood Orange, Celery Root Sauce

DESSERTS

LIME CHEESECAKE

Caramelised White Chocolate Cremeux, Raspberry Ripple Sorbet

WARM BANANA LOAF

Dark Chocolate Cremeux, Caramelised Banana, Salted Caramel Ice Cream

MILK CHOCOLATE MOUSSE

Passionfruit Ice Cream, Cocoa Nib Tuille

SELECTION OF BRITISH & LOCAL CHEESES

*Red Onion & Carrot Marmalade, Candied Walnuts, Pickled Celery,
Homemade Crackers (£3.95 supplement)*

TWO COURSES £32

THREE COURSES £36

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering