

Lunch Menu

STARTERS

PORK & SAGE TERRINE
Wild Garlic, Soda Bread

GRILLED OCTOPUS
Squid Ink & Wasabi

CARROT & SPINACH PAVÉ
Coriander Emulsion, Tapioca Cracker

MAINS

BAKED BRILL
Saffron Cous Cous, Sauce Vierge, Crispy Kale

DUCK BREAST & FAGGOT
Herb Panisse, Bok Choy, Game Jus

NORFOLK ASPARAGUS
New Season Pea, Crispy Driftwood, Tomato Foam

DESSERTS

SALTED CARAMEL TART
Crème Fraiche Sorbet

APRICOT & VANILLA CHEESECAKE
Burnt Honey Cremeux, Stem Ginger Sorbet

MILK CHOCOLATE DELICE
Mango, Passionfruit Sorbet

2 COURSE £38

3 COURSE £42

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