

Lunch menu 2 course £26 / 3 courses £28

Starters

Swede risotto

Pickled celery, harissa crumb

Confit salmon

Cauliflower, sprouts, granny smith apple

Ham hock rilette

Pistachio cream, bacon nibs, toasted onion bread

Mains

Jerusalem artichoke

Cep mushroom, rosemary, smoked almonds

Pan fried hake

Braised leeks, potato fondants, warm tartar sauce

Slowly cooked pork belly

Mustard puree, purple broccoli, pork fat mash

Desserts

Bitter chocolate mousse

Chocolate sponge, shortbread crumble, blood orange jelly, blood orange sorbet

Pineapple upside-down cake

Spiced rum caramel, coconut sorbet

Caramelised banana crème brûlée

Toasted cashew nuts, banana sorbet

Side dishes £5 each

Sweet potato & sour cream

Mixed bean salad & lemon herb dressing

Triple cooked chips

Mixed seasonal vegetable

We want to offer you the best service so please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees.