



SAMPLE LUNCH MENU

Torched mackerel
Crispy oysters | cucumber relish | chive oil

Lamb sweetbreads
Turnip | shaved apple | caramelised walnuts

Salt baked beetroot
Braised leek | horseradish vinaigrette | baby watercress

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Cod
Mussels | confit potatoes | sea aster | smoked butter sauce

Beef rump
Jerusalem artichokes | cep mushroom jam | burnt onion | porter jus

Black truffle risotto
Trumpet mushrooms | pickled celery | mascarpone

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Spiced pear cake
Poached pear | stem ginger | honey ice cream

White chocolate panna cotta
Blackberries | sorrel oil | blackberry sorbet

Mint chocolate parfait
Raspberries | raspberry meringue | raspberry sorbet

2 courses £26 | 3 courses £28 | wine flight £15

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