

Lunch Menu

Beetroot salad, raspberry, goats cheese mousse and caraway (V)

Cured and smoked mackerel, horseradish, gooseberry and dill

Pressed ham hock terrine, shallot, charred spring onion, pickled mushrooms

Pan fried sea bream, squid, broccoli and parmentier potatoes

Ox cheek, shallot, spinach, pancetta, potato foam and Shiitake mushrooms

Roast celeriac, braised celery, wild mushrooms and a hazelnut crumb (V)

Caramelised white chocolate, hazelnut and coffee ice cream

Apple tarte tatin with ginger ice cream

A Selection of cheeses

Coffee & petit fours (£3 supplement)

£20 for Two Courses

£25 for Three Courses

Lunch Taster Menu

Chef's appetiser

(Prosecco, Spumante D.O.C. Modella, Italy)

Pressed ham hock terrine, shallot, charred spring onion, pickled mushrooms

(Bosstok Chenin Blanc, South Africa)

Cured and smoked mackerel, gooseberry, horseradish, dill

(Yealands Estate Sauvignon Blanc, Marlborough New Zealand)

Lamb, wild garlic, shallot, red pepper and pommes anna

(Vivanco Crianza, Rioja Spain)

A selection of cheese

(Late Bottle Vintage Port)

Lemon meringue pie

(Sticky Mickey Late Harvest Sauvignon Blanc, Marlborough New Zealand)

Coffee & petit fours

40 per Person

(70 Including the wine flight)

The taster Menu is only Available for the Entire Table

Please note: Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. An optional 12.5% service charge will be added to all bills, this is split between all the staff both front of house and in the kitchen, this service charge is discretionary.