



LUNCH MENU

£35.00pp



Starters

Smoked Salmon Mousse (F, G, M, Su)

pickled cucumber, crème fraiche, toasted sourdough

Summer Garden Salad (V, PB, Su)

fine beans, heirloom tomatoes and herbs, sherry vinegar dressing

English Asparagus and Poached Egg (E, M, Su, So, G)

butter sauce, crispy onions

Duck Liver (N, Sh, G, So, Ce)

fig, hazelnut cannoli, pink lady and sauternes jelly

Supplementary charge of £5.00

Seasonal Soup (Please ask for allergens)

artisan bread

Main Course

Market Fish of the Day (F, Su, M)

caper, olive and parsley dressing, selection of seasonal vegetables, new potatoes

Free Range Roast Chicken Breast with Chorizo and Pepperonata Gnocchi (M, Ce)

rocket salad

Dry Aged Beef Fillet (M, Su)

purple pomme dauphine, seasonal vegetables, beef jus

Supplementary Charge of £15.00

Wild Mushroom Stroganoff (G, E, M, V)

pappardelle pasta, rocket

Pea and Mint Risotto (V, M, G)

tempura of asparagus, crumbled feta, herb oil

Sides - £6.50

Tenderstem Broccoli with Smoked Almonds (N, V, M)

Buttered Spring Greens (V, M)

Skinny Fries with Truffle and Parmesan (M, V)

Desserts

Dessert of the Day (Please ask for allergens)

Carrott and Courgette Cake with Walnuts (N, M, E, G)

khaulah ice-cream

White Chocolate and Vanilla Mousse (M, G)

summer berry compote, candied croutons

Selection of 3 English and Continental Cheeses (M, G, Su)

chutney, crackers

Supplementary charge of £5.00