



LUNCH MENU

For those on our Inclusive terms or those with gift vouchers please refer to dishes with asterisks (***)
Items without will incur a supplementary charge.

Starters

Spring Pea & Ham Soup *** (M,Su) Crème fraiche, parsley oil	£8.00
Smoked Burrata & Spicy Nduja*** (M,G,Su) Isle of Wight of tomatoes, basil oil, charred sourdough, rocket cress	£8.00
40 Day Aged Beef Tartar (E,Su,Mu) Truffle mayonnaise, nasturtium, pickled shimji mushroom, capers	£10.00
Cod Mosaic (F,Su,E) Olive Tapenade, pickled baby onion, confit potato, parsley emulsion	£11.00
64 Degree Duck Egg Yolk (M,Su,E,G,V) Asparagus puree, asparagus spears, pickled asparagus, crispy onions, toasted brioche	£9.00

Mains

Roasted Cauliflower Steak *** (M,Su,V,N,G) Broccoli puree, roast hazelnuts, wild garlic pesto, cheddar & chive croquette, pomegranate	£25.00
Fish Du Jour*** (M,Su,F,G,E) Romain lettuce, warm tartar sauce, batter scrapes, fries	£25.00
Corn Fed Chicken Breast (M,Su) Black garlic ketchup, crispy potato hash, asparagus, morrels, parsley cream sauce	£29.00
Spring Lamb Rump (Ce,Su,M,) Pea & broad bean fricassee, goats curd, potato terrine, sun blush tomatoes, salsa verde, lamb sauce	£35.00
Pan Fried Local Lemon Sole (M,Su,Sh,F) Caper, samphire & brown shrimp butter, roast baby ratte potatoes	£34.00

June Mirabelle Lunch Promotion

½ Bottle of Baron Philippe de Rothschild Vin de Pays d'Oc Sauvignon Blanc or Merlot 375ml £16.00

½ Bottle of Cote de Provence Rosé De Sophie 375ml £21.00

Sides...all priced at £6.00

French Fries ...parmesan & Truffle (M)

Spring Green Cabbage... (M)

Bitter Leaf Salad ...blue cheese, walnuts, celery (M,N,Su)

Tenderstem Broccoli ...lemon & garlic butter (M)

A discretionary 10% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order
and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F -fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian