



LUNCHEON SET MENU

2 Course £30 or 3 Course £35

Starters

Smoked Burrata & Spicy Nduja (M,G,Su)

Isle of Wight of tomatoes, basil oil, charred sourdough, rocket cress

Spring Pea & Ham Soup (M,Su)

Crème fraiche, parsley oil

Mains

Fish Du Jour (M,Su,F,G,E)

Romain lettuce, warm tartar sauce, batter scrapes, fries

Sunblush Tomato Gnocchi (M,So,V,N,Su)

Baba ghanoush, miso roasted aubergine, walnut pesto, gordel olives, smoked almonds

Desserts

Strawberry & Yoghurt Yoghurt panna cotta, elderflower, Milk Crisp, Brown butter Sable, Fresh strawberries, Strawberry Yoghurt ice cream (G,E,M)

Trio Of Pacotised Ice Creams & Sorbets shortbread crumb (G,M)

Cheese Plate three of the finest cheeses, homemade chutney, grapes, sourdough crackers, salted butter&grapes (G,M,Su) **£5.00 supplement charge**

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