SET LUNCH MENU

2 Courses | Eighteen Pounds

To include a glass of paired wine with your starter and main course - Ten Pound supplement

3 Courses | Twenty Pounds

To include a glass of paired dessert wine with your dessert - Five Pound supplement

STARTERS

CROZIERS BLUE **√** GF

Roast Pear, Pickled Walnuts, Poached Celery

MACKEREL GF ♥

Dried Cherry Tomatoes, Mushroom Dashi, Enoki

DUCK AND ASPARAGUS PRESSING

Asparagus and Mint Mousse, Confit Brioche, Sorrel

MAPLE GLAZED VEAL SWEETBREADS

Orzo, Osso Bucco, Girolle Mushrooms, Winter Truffles *Three Pound supplement*

CEVICHE OF ORKNEY SCALLOPS GF ♥

Radish, Spiced Cauliflower, Ewe's Curd, Kaffir Lime, Chili Three Pound supplement

MAINS

BARBEQUED PORK CHOP

Black Pudding Bon Bon, Apple, Aubergine

POLLOCK **GF** ♥

Lemon and Dill Risotto, Spring Pea, Brown Shrimp

LAMB RUMP

Yogurt, Couscous, Kale Pesto, Romano Pepper

SIRLOIN OF BEEF

Beef Tomato, Mustard, Puy Lentils, Snails, Ox Cheek & Tongue Pie $\it Eight\ Pound\ supplement$

ATLANTIC HALIBUT GF

Langoustines, Nasturtium, Wild Fennel, Vermouth Cream, Young Leeks, Caviar Six Pound supplement

SIDES - Four Pounds Fifty

Groombridge Asparagus, Smoked Salt

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Jersey Royals, Confit Shallot

CHEESE COURSE

(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET

3 Cheeses 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

DESSERTS

(all suitable for vegetarians)

STRAWBERRY AND ELDERFLOWER

Chilled Strawberry and Champagne Soup, Marshmallow, White Chocolate

MANGO RUM BABA

Coconut, Raisins, Coriander, Spiced Rum

BLOOD ORANGE PARFAIT

Liquorice, Sherbet, Tonka Bean Curd, Rapeseed Cake

BANANA SOUFFLE GF

White Chocolate and Lime, Kalamansi Sorbet Five Pound supplement

CHEESES

Artisan Biscuits, Apple Chutney Five Pounds Fifty supplement

COFFEE AND PETITS FOURS

Four Pounds Fifty