

April lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine



starters

Oxtail and Barley Raviolo,
wild garlic soup, wilted greens

Grilled South Coast Mackerel,
poached rhubarb, young almonds, fermented chili

Halloumi 'Schnitzel', ✓
red pepper jam, radicchio, hazelnuts

main course

Roast Pork Loin,
barbequed belly, green olives, marinated feta

Pan Fried Stone Bass,
Jersey royal, peas à la française, caviar cream

Char Siu Cauliflower 'Steak', ✓
wild rice, peanut and lime slaw, spring onion

side dishes 6.00

dauphinoise potatoes

green beans, confit shallot, red wine vinegar

spiced onion 'flower'

new potatoes, salsa verde

desserts

Pineapple and Coconut Trifle,
coconut and poppy seed sponge, rum pineapple, candied lime

Classic Lemon Tart,
vanilla ice cream, vanilla meringue

Selection of Cheeses,
crackers, chutney
4.00 supplement

Roast Banana Soufflé,
dark chocolate sorbet
4.00 supplement

coffee, tea & sweet treats 6.00

**you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly**

✓ = dishes suitable for vegetarians | ⊕ = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat