

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

pea and mint soup,
crispy lamb shoulder, feta, pinenuts

dill cured sea trout,
heritage beetroot, smoked cod roe, radish

maple roast halloumi, ✓
pumpkin seeds, prunes, bitter leaf

main course

roast chicken breast,
barbequed thigh, fermented garlic, white and green asparagus

skrei cod,
grilled purple sprouting, warm jersey royal and horseradish salad

salt baked crapaudine beetroot, ⑤
sriracha, wild rice, edamame beans, chicory

side dishes 6.00

hash brown, truffle mayo, chives
roast piccolo parsnips, mustard, honey
creamed savoy cabbage, pancetta

desserts

pineapple and guava pavlova,
salsa, curd, sorbet

dark chocolate and ginger torte,
sesame brittle, black sesame ice-cream

cheese selection,
3 cheeses from our cabinet

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

✓ = dishes suitable for vegetarians | ⑤ = dishes suitable for vegans

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