

## APRIL LUNCH MENU

2 courses £26.00 | 3 courses £28.00  
*£12 supplement to include a glass of wine to accompany 2 courses*  
*£6 supplement to include a glass of dessert wine*

### STARTERS

BIRCHDEN FARM ASPARAGUS  
Guanciale and Truffle Croquette, Aged Parmesan, Lemon

SMOKED ATLANTIC COD  
Leek and Potato Soup, Pickled Onions, Radish

CHILLI AND HONEY ROAST HALLOUMI ✓  
Hazelnuts, Pomegranate, Treviso Chicory, Coriander

### MAIN COURSE

KENT SPRING LAMB  
Roast Rump, Sweetbread Stuffed Onion, Roast Pepper Sauce

GOUDA CRUSTED POLLOCK  
Seaweed Buttered Jersey Royals, Fine Beans, Shellfish Bisque

CUMIN SPICED CAULIFLOWER ✓  
Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

### SIDE DISHES £5.00

Paprika, Honey & Mustard Potatoes

Sugar Snap Peas, Mint Yogurt

Charred Cima di Rapa, Parmesan, Anchovies

### DESSERTS

STRAWBERRY AND GINGER TRIFLE  
Strawberry and Champagne Jelly, Tonka Bean,  
Lemon, Ginger

PEAR AND CHOCOLATE FRANGIPANE  
Poached Pear, Vanilla Ice Cream

CHEESE SELECTION  
3 Cheeses from our Cabinet

**COFFEE, TEA & SWEET TREATS** £5.50  
Selection of Coffee and Teas

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

Food Allergies and intolerances – please speak to one of 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