

## AUGUST LUNCH MENU

2 courses £28.00 | 3 courses £32.00

*£14 supplement to include a glass of wine to accompany 2 courses*

*£8 supplement to include a glass of dessert wine*

### STARTERS

#### TORCHED SOUTH COAST MACKEREL

Compressed Cucumber, Sumac, Yogurt, Gala Melon

#### SMOKED HAM AND MUSTARD BALLOTINE

Creamed Tomato, Celeriac Rémoulade, Lovage

#### CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

### MAIN COURSE

#### ROAST SUFFOLK CHICKEN

English Gem, Anchovy and Tarragon Emulsion, Aged Parmesan

#### PANKO CRUSTED GURNARD

Asian Summer Slaw, Spiced Red Lentils, Coconut and Kafir

#### BUTTER ROASTED SUMMER SQUASH ✓

Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'

#### SEARED TUNA SALAD

Roast Garlic Black Olive Tapenade, Radicchio, Basil Pesto, Nicoise  
Dressing *Supplement £12.00*

### SIDE DISHES £5.00

Red Pepper and Apricot Couscous, Feta

Crispy Potato, Truffled Mayonaise, Caramelised Onion

Green Beans, Confit Shallot, Red Wine Vinegar

### DESSERTS

#### ELDERFLOWER PANNA COTTA

Macerated Hugh Lowe Strawberries, Honeycomb, Pistachio

#### ROAST BANANA AND LIME PARFAIT

Black Sesame 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**

✓ = dishes suitable for Vegetarians | ⊕ = dishes suitable for Vegans

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