

AUGUST LUNCH MENU

2 courses £26.00 | 3 courses £28.00

*£12 supplement to include our recommended wine pairing for 2 courses
£6 supplement to include a glass of dessert wine*

STARTERS

BARBECUED MACKEREL

Beetroot, Apple Remoulade, Soused Cucumber, Crème Fraîche

HAM HOCK PRESSING

Compressed Melon, Stem Ginger, Pistachios

WILD GARLIC ORZO ✓

New Season Pea, Girolles, Pickled Shallots

MAIN COURSE

DUCK BREAST

Citrus Braised Chicory, Dolcelatte, Walnuts, Pickled Raisins

SKATE WING

Pearl Barley 'Risotto', Sundried Tomatoes, Samphire

CAULIFLOWER KIEV ✓

Fermented Garlic, Capers, Hen's Egg

SIDE DISHES 5.00

Jersey Royals, Chicken Jus

Green Beans, Soused Shallots, Soft Herbs

Pomegranate, Pine nut and Feta Orzo

DESSERTS

BLACKCURRANT MOUSSE

Jelly, Almond Tuille, Bitter Chocolate, Yogurt Sorbet

LEMON MERINGUE

Set Lemon Curd, Thyme Sable, Lemon Sorrel

CHEESES

Selection of Seasonal Cheeses, Artisan Biscuits,
Kentish Apple Chutney, Truffle Honey

COFFEE, TEA & PETITS FOURS 5.00

Selection of Coffee and artisan Teas served with home-made Petits
Fours

**You are welcome to choose a la carte dishes as part of the Lunch
menu, 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