

August 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

Smoked Haddock
artichoke barigoule, wholegrain mustard, yukon gold potatoes

Ham and Pistachio Pressing
compressed melon, ginger, celery

Maple Roast Halloumi, ✓
sunflower seeds, pomegranate, red chili, puntarelle

main course

Barbequed Rump of Lamb
Moroccan style couscous, kofta, coriander yogurt

Pan Fried Sea Bream
pea and ricotta tortellini, mint pesto, lemon

Summer Salad
Cornish white crab, raw pear, grilled courgettes, watercress, orange

Satay Cauliflower, ⑤
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino
runner beans, red wine vinegar, shallot
young leaf, hazelnut and citrus salad

desserts

Strawberry Pavlova
macerated strawberries, strawberry sorbet, basil cream

Blackberry Financier
honeycomb, caramelized apple sorbet

Cheese Board,
selection of 3 British cheeses

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