

FEBRUARY 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

POACHED SOUTH COAST MACKEREL
Yorkshire Rhubarb, Yogurt, Szechuan Granola

CHICKEN AND TROMPETTE BALLOTINE
Celeriac Remoulade, Chestnut, Mustard Frills

BEETROOT AND BLUE CHEESE ✓
Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte

MAIN COURSE

ROAST LOIN OF PORK
Butterbean and Morteau Sausage Cassoulet, Purple Sprouting Broccoli

CONFIT SEA TROUT
Wholegrain Mustard Potato, Leek and Cheese Croquette, Mussels

CAULIFLOWER 'KIEV' ✓
Black Garlic, Cavolo Nero, Poached Duck Egg,
Warm Red Onion and Chickpea Salad

SIDE DISHES £5.00

Beef Dripping Potatoes, Pommery Mustard Mayonnaise

Spiced Braised Red Cabbage

Sweet and Sour Carrots

DESSERTS

CHOCOLATE AND SALTED CARAMEL TART
Milk Ice Cream

PASSION FRUIT PARFAIT
Coriander Sponge, Rum Banana, Toasted Coconut

CHEESE SELECTION
Choice of 3 from our Cheese 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