

February 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

Seafood and Kafir Lime Bisque,
sesame prawn toast, toasted peanuts

Smoked Ham and Mustard Ballotine,
truffle egg yolk, pickled mushrooms, pork scratchings

Halloumi 'Schnitzel', ✓
red pepper jam, radicchio, hazelnuts

main course

Roast Free-Range Chicken Breast,
baked delicata squash, sage, parmesan

Fillet of Bream,
tarragon potatoes, poached mussels, monks beards

Masala Baked Aubergine, (V)
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

side dishes 6.00

dauphinoise potatoes
roasted beetroots, stilton
fried brussels sprouts, smoked bacon, apricot
new potatoes, salsa verde

desserts

Paris Brest,
almond diplomat, blood orange mousse, tonka bean ice cream

Warm Vanilla Rice Pudding,
spiced rum pineapple, honeycomb, mango

Selection of Cheeses,
crackers, chutney
4.00 supplement

coffee, tea & sweet treats 6.00

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

✓ = dishes suitable for vegetarians | (V) = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat