

## 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

### 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*

### main course

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

'Rack' of Plaice,  
tarragon potatoes, poached mussels, monks beards

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

### coffee, tea & sweet treats 6.00

### side dishes 6.00

dauphinoise potatoes

roasted beetroots, stilton

fried brussels sprouts, smoked bacon, apricot

**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