

JANUARY 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

DUCK AND WILD MUSHROOM ORZO
Confit Yolk Purée, Parmesan, Maple Turnips

CARAMELIZED CAULIFLOWER SOUP
Smoked Haddock, Horseradish, Pearl Onions, Salty Fingers

HEN OF THE WOODS ✓
Roast Squash, Crisp Capers, Sage, Pickled Shallot

MAIN COURSE

ROAST BREAST OF CHICKEN
Blue Cheese Macaroni, Roast Salsify, Shallot

PANKO CRUSTED GURNARD
Braised Gem, Smoked Red Pepper Sauce

HARISSA CAULIFLOWER ✓
Pak Choi, Carrot and Cumin

SIDE DISHES £5.00

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives

Miso Glazed Button Mushrooms

Balsamic Beetroots and Brussel Sprouts

DESSERTS

BAKED LEMON CHEESECAKE
Meringue, Vanilla Ice-Cream

DARK CHOCOLATE AND PECAN PUDDING
Salted Caramel, Almond Florentine, Date Ice-Cream

CHEESE SELECTION
Choice of 3 from our Cheese Cabinet

COFFEE, TEA & SWEET TREATS £5.00

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