

January lunch menu

28.00 two courses | 32.00 three courses

Available Wednesday – Saturday | 12.00 – 2.30

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

starters

Spiced Butternut Soup,
pearl barley, guinea fowl, yoghurt

Smoked Cod Brandade,
caramelized endive, mussel, squid, confit lemon

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

main course

Roast Pork Fillet,
wild mushroom orzo, hen of the woods, chard

Pan Fried Hake,
parmesan gnocchi, baked golden beetroots, artichoke

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

side dishes 6.00

dauphinoise potatoes

roasted beetroots, stilton

fried brussels sprouts, smoked bacon, cranberries

desserts

Vanilla and Rhubarb Cheesecake,
stewed rhubarb, ginger, ripple ice cream

Peanut Butter Parfait,
dark chocolate, roast banana

Selection of Cheeses,
crackers, chutney
4.00 supplement

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

✓ = dishes suitable for vegetarians |

⑤ = dishes suitable for vegans