

July lunch menu

25.00 two courses | 30.00 three courses

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

25.00 supplement to include a glass of wine to accompany three courses

starters

Smoked Salmon and Lime Crème Fraiche Terrine,
horseradish cream, fried mussels, melba toast - 2019

Chicken and Tarragon Ballotine,
toasted hazelnut, white asparagus, black garlic,
pickled mushrooms

Tomato and Red Pepper Gazpacho, ✓
fried bocconcini, asparagus, black olive tapenade, fresh apricot

Cornish Lobster,
tagliatelle, summer truffle, 'carbonara sauce', soft herbs
Starter, 8.00 supplement / Main Course, 15.00 supplement

main course

Roast Rump of Beef,
rosemary scented layered potatoes, kentish blue cheese beignet,
creamed celeriac, red wine and bone marrow jus -

Panko Crusted Gurnard,
spiced almond and apricot sauce, roasted red peppers, cima de rapa

Masala Baked Aubergine, ✓
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

side dishes 6.00

spiced new potatoes, coriander yogurt, chili, crispy onion

ratatouille, garlic confit bread crumbs

green beans, salsa verde

compressed watermelon salad with mint and feta

desserts

Cherry and Pistachio 'Trifle',
mascarpone jelly, sorbet, almond brittle, pistachio sponge - 2011

Apricot and Tonka Bean,
white chocolate flapjack, poached apricots, tonka bean ice cream

Raspberry Soufflé,
crumble top, raspberry sorbet, vanilla and raspberry sauce - 2001

Selection of Cheeses,
crackers, chutney

coffee, tea & sweet treats 6.00

Jubilee Wines £25

Sargaço Vinho Verde Rosé, Casal de Ventozela
Minho, Portugal 2025

Serenello Gran Cuvée Spumante Extra Dry, Serena 1881
Veneto, Italy N.V.

Convento da Vila Branco, Adega de Borba
Alentejo, Portugal 2024

Convento da Vila Tinto, Adega de Borba
Alentejo, Portugal 2023

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