

July 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

Cured Atlantic Cod
tomato gazpacho, kalamata olives, summer savory

Duck Liver and Port Parfait
confit shitake mushrooms, piccalilli, toasted brioche

Maple Roast Halloumi, ✓
sunflower seeds, pomegranate, red chili, puntarelle

main course

Barbequed Char Siu Pork
crisp belly, pineapple, mooli soy salad

Steamed Stone Bass
sautéed rainbow chard, cuttlefish, cider cream

Summer Salad
Cornish white crab, raw pear, grilled courgettes, watercress, orange

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

side dishes 6.00

hash brown, truffle mayonnaise, chives
harissa carrots, chickpeas, yoghurt
braised peas and pancetta

desserts

Amaretto Poached Apricots
almond flapjack, tonka bean and apricot sorbet

Summer Cup Jelly
champagne and strawberry sorbet

Cheese Board,
selection of 3 British cheeses

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 | ⑤ = dishes suitable for vegans

allergies and intolerances – please speak to 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