

## 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

Foie Gras and Chicken 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

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