

LUNCH MENU

2 courses 20.00 | 3 courses 24.00

£10 supplement to include our recommended wine pairing

STARTERS

BUTTON MUSHROOM SOUP **v**

Wild Garlic and Portobello Mushroom, Brioche, Onion Flowers

DILL AND JUNIPER CURED SALMON **GF** ♥

Creamed Avocado, Pink Grapefruit, Heritage Radish

CHICKEN AND CHERVIL BALLOTINE **GF**

Liver Parfait, Parma Ham, Pickled Baby Gem

MAINS

SLOW BRAISED LAMB SHOULDER **GF**

Creamed Potato, Seaweed, Roast Asparagus, Black Olive Jus

PAN FRIED HAKE

Monks Beards, Crisp Mussels, Roast Swede, Saffron Linguine

YEAST EXTRACT BAKED AUBERGINE **v** ♥

Gorgonzola, Baby Globe Artichokes, Red Endive

SIDE DISHES 4.50

Miso Roasted Cauliflower

Grilled Tenderstem Broccoli with Pickled Chili

Haricot Beans in Tomato with Crispy Onion

Dauphinoise Potato

DESSERTS

CARROT CAKE

Cream Cheese Frosting, Clementines, Cinnamon Ice Cream

LEMON TART

Raspberry Sorbet

3 CHEESES

Artisan Biscuits, Kentish Apple Chutney

£3 supplement

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

v dishes which are suitable for vegetarians | **vg** suitable for vegans

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