

MARCH LUNCH MENU

2 courses £26.00 | 3 courses £28.00

£12 supplement to include our recommended wine pairing for 2 courses

£6 supplement to include a glass of dessert wine

STARTERS

CRISP LAMB SHOULDER

Peas à la Française, Feta and Broad Beans

BROCCOLI AND BLUE CHEESE SOUP

Smoked Eel, Purple Sprouting Broccoli, Preserved Lemon

CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAIN COURSE

FREE FRANGE CHICKEN BREAST

Braised Fennel, Buttermilk Thigh, Spring Onion, Mustard Cream

BUTTER POACHED COD

Chestnut Mushrooms, Caper Berries, Sauce Gribiche, Polenta

CAULIFLOWER 'KYIV' ✓

Black Garlic, Cavolo Nero, Poached Duck Egg,
Warm Red Onion and Chickpea Salad

SIDE DISHES £5.00

Beef Dripping Potatoes, Pommery Mustard Mayonnaise

Spiced Braised Red Cabbage

Sweet and Sour Carrots

DESSERTS

POPPY SEED AND COCONUT SPONGE

Caramelized Pineapple, Coconut Sorbet

'BAKED ALASKA'

Lemon and Vanilla, Bergamot Parfait, Meringue

CHEESE SELECTION

Choice of 3 from our Cheese Cabinet

COFFEE, TEA & SWEET TREATS £5.50

Selection of Coffee and Teas

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

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