

## March 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

Crisp Hen's Egg,  
chorizo jam, smoked potato, dill

Chalk Stream Trout Mosaic,  
nori, cauliflower, buttermilk, wasabi

Halloumi 'Schnitzel', ✓  
red pepper jam, radicchio, hazelnuts

### main course

Roast Lamb Cutlet,  
wild garlic pesto, black olives, spring cabbage

Pan Fried Skrei Cod,  
romesco sauce, rose harissa, calçots

Masala Baked Aubergine, (V)  
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

### side dishes 6.00

dauphinoise potatoes

roasted beetroots, stilton

fried brussels sprouts, smoked bacon, apricot

new potatoes, salsa verde

### desserts

Ice Cream Sandwich,  
Coconut and mango parfait, toasted coconut sponge, kafir lime

72% Chocolate Tart,  
pistachio and yoghurt ice cream

Selection of Cheeses,  
crackers, chutney

*4.00 supplement*

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

✓ = dishes suitable for vegetarians | (V) = dishes suitable for vegans