

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, ⑤
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 | ⑤ = dishes suitable for vegans