

MAY LUNCH MENU

2 courses £28.00 | 3 courses £32.00

£14 supplement to include a glass of wine to accompany 2 courses

£8 supplement to include a glass of dessert wine

STARTERS

BBQ HEDGEROW FARM WOOD PIGEON

Dolcelatte, Candied Walnuts, Castelfranco, Pickled Grapes

CEVICHE OF SEA BREAM

Pink Grapefruit, Pink Peppercorn, Keta, Radish

CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAIN COURSE

CHAR SIU PORK FILLET

Soy Marinated Belly, Fermented Garlic, Kentish Fennel Salad

PAN FRIED ATLANTIC HAKE

Smoked Aubergine, Goat's Curd, Couscous, Red Pepper Sauce

CUMIN SPICED CAULIFLOWER ✓

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

SIDE DISHES £5.00

Paprika, Honey & Mustard Potatoes

Sugar Snap Peas, Mint Yogurt

Charred Cima di Rapa, Parmesan, Anchovies

DESSERTS

DARK CHOCOLATE AND GINGER PAVÉ

Peanut Butter Ice Cream, Toasted Coconut

YOGURT AND TONKA BEAN PARFAIT

Compressed Melon, Pistachio, Mint

CHEESE SELECTION

3 Cheeses from our 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