

NOVEMBER 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

BUTTERNUT AND SAGE SOUP

Smoked Ham Hock Croquette, Pickled Mooli

SOUTH COAST MACKEREL

Coriander Yogurt, Smoked Aubergine, Chickpeas

HEN OF THE WOODS ✓

Peas, Runner Beans, Garlic Potato

MAIN COURSE

SLOW ROAST PORK BELLY

Seared Pineapple, Pak Choi, Sweet Potato, Lemongrass Cream

PAN FRIED SEA BREAM

Sweetcorn & Mussel Chowder, Chives, Roasted Red Pepper

SATAY CAULIFLOWER ✓

Pak Choi, Carrot and Cumin, Peanut Crumb

SIDE DISHES *£5.00*

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives

Braised White Cabbage, Pancetta, Peas

Balsamic Roast Tender Stem Broccoli

DESSERTS

TREACLE TART

Thyme and Cardamom Ice Cream

CONCORDE PEAR DELICE

Toasted Hazelnut, Praline

CHEESE SELECTION

Choice of 3 from our Cheese Cabinet

COFFEE, TEA & SWEET TREATS *£5.00*

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