November lunch menu

28.00 two courses | 32.00 three courses
16.00 supplement to include a glass of wine to accompany two courses
25.00 supplement to include a glass of wine to accompany three courses

starters

Smoked Haddock and Leek Chowder,
Scottish mussels, poached egg, sweetcorn, chives

Barbequed Wood Pigeon 'Waldorf Salad',
dolcelatte mousse, candied pecans, charred gem, soused grapes

Crisp Butternut Squash, √
coconut and ginger sauce, capers, red chili

Wild Mushroom Gnocchi, Ⓥ
yeasted maitake mushrooms, mushroom and truffle 'cream'

main course

Butter Poached Pollock,
crisp dill and parmesan polenta, sauce gribiche, chili kale

Treacle Cured Pork Loin,
pearl barley, pear and sage croquette, autumn cabbage, braised cheek

Baked Crapaudine Beetroot, √
roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

Red Onion and Thyme Hash Brown, √
English peas, goats curd, girolles, truffle sauce

side dishes 6.00

parmentier potatoes, truffled mayonnaise, chives

sweet and sour carrots, sesame seeds and coriander

grilled courgette, whipped feta, lemon and sunflower seeds

desserts

Spiced Pumpkin Baked Cheesecake,
burnt sugar ice cream, pumpkin seed granola

Roast Banana and Miso parfait,
caramelized rum banana, bitter chocolate, sesame seed

Coconut Soufflé,
coconut rum sorbet, tonka bean and bitter chocolate sauce

Selection of Cheeses,
crackers, chutney

coffee, tea & sweet treats 6.00

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

√ = dishes suitable for vegetarians | Ⓥ = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat