

## October 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

Duck and Hedgerow Farm Pheasant Raviolo  
crown squash, sage, beurre noisette

Soused South Coast Mackerel  
cashew and coriander pesto, kohlrabi

Halloumi Schnitzel, ✓  
aubergine 'caviar', black garlic, caper

#### main course

Roast Chicken Breast  
king oyster mushroom, confit leg, parmesan gnocchi,  
chicken velouté

Panko Crusted Gurnard  
charred sweetheart cabbage, spiced spätzle,  
curry and ginger sauce

Enoki and King Oyster Mushroom, ✓  
thyme and potato terrine, onion, radish,  
green peppercorn sauce

#### side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino

sugar snap peas, minted yogurt

cauliflower cheese, cider, wholegrain

#### desserts

Pecan and Banana Sponge,  
bitter chocolate sorbet, miso caramel

Apple and Tonka Bean Parfait,  
apple and vanilla compote, almond

Barkham Blue,  
fresh honeycomb, summer truffle, water biscuit

**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 | ① = dishes suitable for vegans

allergies and intolerances – please speak to 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