

## SEPTEMBER 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

LOBSTER AND LEMONGRASS BISQUE  
Lobster and Crayfish Raviolo

PHEASANT AND TRUFFLE BOUDIN BLANC  
Grilled Lion's Mane, Onion, Maderia Cream

CHILLI AND HONEY ROAST HALLOUMI ✓  
Hazelnuts, Pomegranate, Treviso Chicory, Coriander

### MAIN COURSE

PAN FRIED STONE BASS  
Chickpea and Saffron 'Ragu', Crisp Squid

ROAST PORK CHOP  
Plum, Puy Lentils, Pak Choi

PANKO BREADED CAULIFLOWER ✓  
Crisp Capers, Dill Yogurt, Pickled Cucumber, English Pea, Masala Sauce

SEARED TUNA SALAD  
Roast Garlic Black Olive Tapenade, Radicchio, Basil Pesto, Nicoise  
Dressing *Supplement £12.00*

### SIDE DISHES £5.00

Red Pepper and Apricot Couscous, Feta  
Crispy Potato, Truffled Mayonaise, Caramelised Onion  
Green Beans, Confit Shallot, Red Wine Vinegar

### DESSERTS

BAKED TONKA BEAN CHEESECAKE  
Blackberries and Milk Chocolate

WARM PARKIN CAKE  
Honey Roast Fig, Liquorice Ice Cream

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**

✓ = dishes suitable for Vegetarians | Ⓟ = dishes suitable for Vegans

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