

September 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

Guinea Fowl and Black Trumpet Orzo,
pickled shallots, parmesan, young leeks

Smoked Cod and Dill Tart,
taramasalata, cucumber, sumac

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

main course

Pan Fried Hake
pak choi, coconut, lemongrass and green chili sauce

Slow Roast Pork Belly
Black pudding bonbon, coco de paimpol, tomato

Satay Cauliflower, ⑤
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino
runner beans, red wine vinegar, shallot
broccoli cheese, cider, wholegrain

desserts

Dark Chocolate Mousse
roast plum, almond & coco nib florentine

Carrot Cake
whipped cream cheese, pecan & cinnamon ice cream

Cheese Board,
selection of 3 British cheeses

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

✓ = dishes suitable for vegetarians | ⑤ = dishes suitable for vegans