

february 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

mushrooms on toast, ✓
wild mushrooms, hen's egg, brioche, oloroso sherry

confit sea trout,
roast and pickled beetroot, smoked wigmore

maple roast halloumi, ✓
pumpkin seeds, prunes, bitter leaf

main course

barbequed black treacle beef,
braised carrot, lovage, parmesan

south coast skate wing,
leek croquette, caper and raisin, brown shrimp

salt baked crapaudine beetroot, (V)
siracha, wild rice, edamame beans, chicory

side dishes 6.00

hash brown, truffle mayo, chives
port braised red cabbage
creamed savoy, pancetta

desserts

spiced pear parfait,
toasted oats, caramelized pear, cinnamon

bread and butter pudding,
marmalade ice cream

cheese selection,
3 cheeses from our cabinet

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 | (V) = 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