

january 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

ox cheek mulligatawny,
chives, alliums, mustard

torched sea bream,
rhubarb, macadamia nut, spenwood

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

main course

pork loin,
black pudding, jerusalem artichoke, celery

pan fried cod,
butterbeans, mussels, leek

salt baked crapaudine beetroot, ⑤
siracha, wild rice, edamame beans, chicory

side dishes 6.00

ratte potatoes, confit garlic, parmesan

port and pear braised red cabbage

roast brussels sprouts, pancetta

desserts

hazelnut and treacle tart,
coffee ice cream

whipped cheesecake,
vanilla, passionfruit, oat crumble

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 | ⑤ = 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