

march 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

white onion and miso soup, ✓
portobello mushroom, comté, wild garlic

cold smoked halibut,
toasted cashew nut, kiwi, dill emulsion, cucumber consommé

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

main course

roast lamb cutlet,
shoulder, baked aubergine, spiced feta, tomato, preserved lemon jus

pan roast hake,
thai green mussels, choy sum, coriander oil, wakame salad

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

side dishes 6.00

hash brown, truffle mayo, chives
roast piccolo parsnips, mustard, honey
creamed savoy cabbage, pancetta

desserts

spiced tiramisu,
70% dark chocolate, gingernut

lemon tart,
vanilla crème fraîche

cheese selection,
3 cheeses from our cabinet

**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