

november 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

parsnip and cumin soup
cured monkfish cheeks, onion bhaji, yoghurt

pâté de campagne
pickled beetroot, walnuts, prune, whipped goat's curd

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

main course

poached sea trout
fennel seed and potato pressing, capers, brown shrimp beurre blanc

roast local pheasant
blue cheese macaroni, charred hispi cabbage, buttermilk thigh

butter roasted king oyster mushroom, ✓
smoked aubergine, salt baked celeriac, pearl onion, truffle

side dishes 5.00

spiced lentils, edamame beans
crispy potato, truffled mayonnaise, caramelised onion
green beans, confit shallot, red wine vinegar

desserts

steamed treacle pudding
rosemary, irish cream

pear and cobnut frangipane
vanilla and mascarpone, cinnamon

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 | (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