

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

lobster and lemongrass bisque,
lobster and crayfish raviolo

truffled boudin blanc,
grilled lion's mane, onion, maderia cream

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

main course

pan fried stone bass,
chickpea and saffron 'ragu', crisp squid

roast pork chop,
plum, puy lentils, pak choi

panko breaded cauliflower, ✓
crisp capers, dill yogurt, pickled cucumber, english pea, masala sauce

side dishes 5.00

red pepper and apricot couscous, feta
crispy potato, truffled mayonnaise, caramelised onion
green beans, confit shallot, red wine vinegar

desserts

baked tonka bean cheesecake,
blackberries and milk chocolate

warm parkin cake,
honey roast fig, liquorice ice cream

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**