

# Lunch Menu

Tuesday to Saturday 12 noon – 2pm

## Amuse Bouche

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### Smoked Ham Hock

Jersey Royal Potatoes, Whipped Goats Cheese, Wild Garlic, Green Pea Veloute, White Truffle Oil

### Grilled Mackerel

Salt Baked Heritage Potatoes, Cucumber, Cherry Tomato & Dill Salad, Lemon Emulsion

### Halloumi

Chargrilled, Watermelon, Quinoa Salad, Pine Nuts, Chilli Mint & Lime Dressing, Aged Balsamic Glaze

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### Corn Fed Chicken Breast

Truffled Mushroom & Potato Gratin, Asparagus, Crispy Hens Egg, Hollandaise Sauce

### Seabass

Crab Fritter, Courgette, Tomato, Basil & Black Olive, salsa Verde, Lemon Butter Sauce

### Beef Tenderloin

Rosemary Fondant Potato, Shallot Puree, Summer Vegetables, Red Wine Sauce, Watercress

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### Vanilla Pannacotta

Fresh English Berries, Basil Meringue

### Sticky Toffee Pudding

Butterscotch Sauce, Banana, Pecan, Vanilla Ice Cream

### Almond Sponge

White Chocolate Marquise, Raspberry & Mango, Maple Syrup

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2 Courses **£18** | 3 Courses **£21**

Please note some of our dishes contain allergens, please make us aware if you have any allergies. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst all the staff.