

LUNCH MENU
served from 12.00 - 2.30

Elderflower Lemonade 4.00
Elderflower, Mint, Lemon, Ginger Beer

Aperol Spritz 7.00
Aperol, Orange, Prosecco, Soda

Starters

Spiced Lentil, Tomato & Coconut Veloute, Lime & Coriander Infusion (V) 5.50
Beetroot & Liquorice Cured Salmon, Pickled Fennel, Lemon & Cardamom 7.00
Confit Duck & Plum Brik Pastry Spring Roll, Sweet Chilli, Dressed Leaves 6.50
Red Endive, Blood Orange, Fennel, Black Olive, Feta, Orange Vinaigrette (V) 6.00

Mains

Blade of Beef, Garlic Mash, Seasonal Greens, Red Pepper Jus 14.00
Celeriac & Apple Risotto, Apple & Thyme Infusion, Potato Crisps (V) 13.00
Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Squash Puree
Carrot & Courgette, Creamed Goat's Cheese Sauce (V) 13.00
Breast of Free-Range Chicken, Wild Mushroom, White Truffle, Creamed Savoy Cabbage
Garlic Mash, Carrot Puree, Shallot Jus 14.00
Pan Fried Sea Bass, Lemon & Parsley Orzotto, Ratatouille, Lemon & Thyme Vinaigrette, Kale Crisps 14.00

Desserts

Chocolate & Pecan Tart, Clotted Cream Ice Cream 6.50
Lemon & Feta Cheesecake, Apple & Quince Compote 6.00
Star Anise Creme Brulee, Plum & Ginger 6.00
Affogato (Espresso, Vanilla Ice Cream) 4.50

