

Lunch Menu

Chicken Terrine

Salt Baked Celeriac, Pickled Grapes, Walnut, Mustard Seeds, Liver Parfait

Cote de Brouilly, Daniel Bouland, Beaujolais, France, 125ml £7.50

Grilled Mackerel

Isle of Wight Tomatoes, Toasted Onion Seed Wafer, Garden Herbs

Riesling Luss, Domaine Leon Boesch, Alsace, France, 125ml £6.50

Chalk Stream Trout

Young Leeks, Chive and Champagne Sauce, Crisp Potato, King Oyster Mushroom

Cyclus, Avondale Estate, Paarl, South Africa, 125ml £9.50

Aged Goosnargh Duck

Grilled Gem Lettuce, Duck Leg Sausage, Squash Puree, Pickled Cherries, Spiced Pistachio

Château Micalet, Haut-Medoc, Bordeaux, France, 125ml £7.50

Peach

Poached Peach, Chilled Rice Pudding, Orange Muscat, Almond Biscuit

Chateau Septy, Monbazillac, France 70ml £7.50

Chocolate

Warm Chocolate Pudding, Apricot, Lime, Spiced Caramel

Domaine Du Trapadis, Rasteau, Southern Rhone, France 70ml £6.50

Artisan Cheese Plate

£5.00 supplement

or £10.00 as additional course

£30.00

Hot Drinks and Petit Fours £4.95

We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.