

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 Tomato, Green Olive, Garden Herbs
Riesling Luss, Domaine Leon Boesch, Alsace, France 125ml £6.50

Chalk Stream Trout

Grilled Lettuce, Courgette, Nocellara Olive, Mussel and Saffron Cream
Basa D.O, Telmo Rodriguez, Rueda, Spain, 125ml £6.00

Eden Valley Pork

Roast Loin, Braised Shoulder, Young Leeks, Broad Beans, Parsley and Lardo Sauce
Cyclus, Avondale Estate, Paarl, South Africa 125ml £9.50

Strawberry

Iced Cream Cheese, Pickled and Fresh Gariguetta Strawberries, Sweet Cicely, Olive Oil Biscuit
Pol Roger Rich, France, NV 100ml £10.00

Peach

Chilled Rice Pudding, Poached Peach, Marzipan, Peach Sorbet
Vin Santo del Chianti D.O.C., Italy 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.