

Sample Lunch Menu

Beetroot

Salt Baked and Pickled Beetroot, Sheep's Curd, Horseradish, Nasturtium, Pine Nuts
Talisman Gruner Veltliner, Hungary 125ml £5.00

Chicken

Terrine, Salt Baked Celeriac, Pickled Grapes, Walnut, Mustard Seeds, Liver Parfait
Cote de Brouilly, Daniel Bouland, Beaujolais, France 125ml £7.00

Eden Valley Pork

Roast Loin, Braised Shoulder, Shiitake Mushroom, Mashed Potato, Wilted Greens
Cyclus, Avondale Estate, Paarl, South Africa 125ml £9.50

Chalk Stream Trout

Langoustine Tartare, 'Fish Stew', Saffron, Sea Leeks, Parsley
Basa D.O, Telmo Rodriguez, Rueda, Spain, 125ml £6.00

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb, Pear Sorbet
Chateau Dauphine-Rondillon, Loupiac, France 70ml £7.50

Peanut

Nougat Glacé, Caramel, Banana Sorbet, Chocolate
Telmo Rodriguez, 'MR Mountain Wine', Malaga, Spain 70ml £6.50

Artisan Cheese Plate

*£5.00 supplement
or £10.00 as additional course*

£35.00

Hot Drinks and Petit Fours £4.95

NB: WE ALSO SERVE 5 COURSE LUNCH TASTE MENU AT £55.00

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.