



lunch

3 courses

glass of red or white wine

starters

market bowl salad (v) (n)

spring salad, lemon verbena, mustard fruits & goats curd (v)

burrata, datterini tomatoes & grilled sourdough (v) (n)

grilled mackerel, marinated fennel & red pepper relish (n)

mains

crisp suckling pig & preserved apricot chutney

sirloin 200g (supplement 4.5)

grilled salmon, sesame & lemon dressing

wild mushroom orzo pasta, spenwood cheese & spring truffle (v)

sides

all at 4.5

chips (v)

mashed potatoes & garlic crisps (v)

tenderstem broccoli, preserved lemon & chilli (v)

green beans, tomato & shallot vinaigrette (v)

desserts

new york cheesecake with pineapple, passion fruit sorbet (n)

selection of ice cream & sorbets

pecan nut & chocolate bar, crunchy bourbon ice cream (n)

selection of three cheeses, apple & pear chutney, walnut (n) (supplement 5)

36 per person

please inform your waiter of any allergies or dietary requirements

a discretionary 13.5% service charge will be added to your bill

(v) vegetarian dishes (n) contains nuts

* all dishes may contain traces of nuts