



## lunch

3 courses

unlimited 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

brownie sundae (n) (v)

crunchy pistachio & raspberry choux (n)

coconut & passion fruit sorbet, marinated pineapple, baby basil (v)

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

(supplement 4)

## 60 per person

please inform your waiter of any allergens 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

bottomless wine is served for 2 hours only from time of reservation

management reserves the right to revoke the offer at any time