



lunch

3 courses

glass of red or white wine

starters

market bowl salad (v) (n)

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

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

grilled mackerel, marinated fennel & horseradish

mains

sirloin 200g (supplement 4.5)

crisp suckling pig, caramelized endive & quince

grilled salmon, baby beetroots, pickled shallots & red chard

wild mushroom orzo pasta, spenwood cheese & winter 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)

treacle tart, stem ginger ice cream (n)

chocolate sorbet & caramelized pear, cranberry & apricot nougat

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

(supplement 4)

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