

SEASONAL LUNCH MENU

Artichoke velouté, roasted garlic
Hake brandade, slow cooked egg, piquillo peppers
Confit Duck croquette, sauce Gribiche

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Braised pig cheek, Pomme purée, charcutière sauce
Potato and Comté cheese Pithivier, January king cabbage
Pan fried Skate wing, crispy oyster, citrus emulsion

FROM THE TROLLEY

Daily changing, served with seasonal vegetables and potatoes
(Supplement £20)

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Hand cut or skinny chips £7

Seasonal greens £7

Roast field mushrooms,
garlic butter £7

Honey glazed carrots £7

Mashed potatoes £7

Warm heritage beetroots £7

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Baron Bigod, walnut bread, mead
Baked rice pudding, Yorkshire rhubarb
Orange and chocolate Délice

2 courses for £31.00

3 courses for £35.00

*Available up to 6 guests only.
Lunch - noon to 3pm, until 4pm on Sundays*

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.

*If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal.*