

LUNCH SET MENU

Served from 12pm-4pm
2 courses 20 | 3 courses 25

STARTERS

Chilled pea and mint soup, brioche, truffle egg mayonnaise v
Waldorf salad, walnuts, celery grapes, apple v
North Atlantic halibut carpaccio, lilliput capers, fennel, lemon dressing GF
Smoked chicken terrine, piccalilli

MAINS

Bream fillet, fennel lemon salad, wild garlic veloute GF
Crispy duck leg, hispi cabbage, sauce bigarade
Celeriac risotto, pickled mustard seed crème fraiche v
Mushrooms on toast, poached egg, mousseline v

DESSERTS

Burned lemon meringue tart
Sticky toffee pudding, salted caramel ice cream
Rhubarb sorbet, Sipsmith Gin GF
Selection of 3 cheeses from the British Isles

SIDES

Chips, rosemary salt vN	4.5
Green salad, mustard vinaigrette vN	4.5
Crushed swede, maple syrup v	4.5
Cauliflower cheese v	4.5
Truffle mash potato v	4.5
Spiced carrots v	

Add wine pairing 2 courses 10

Add wine pairing 3 courses 15

V Vegetarian | VN Vegan | GF Gluten Free | R on Request

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Available Monday to Friday, for parties of up to 8 people.