

LUNCH MENU

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

STARTERS

Chilled avocado soup / grilled sweetcorn, datterini tomatoes
Confit duck & chicken terrine / Cumberland sauce, green beans, nasturtium
18-hour gin-cured salmon / melon, cucumber, dill, pickled mustard, trout roe
Red gem & endive salad / sugar snap peas, shaved fennel, dried chilli, oregano

MAINS

Hand cut strozzapreti / lovage pesto, courgette, spring onion, aged parmesan
Skylon beef burger / cheddar, little gem, red onion, churchill sauce, pickle, fries
Scottish salmon fillet / little gem, jersey royals, pickled mushrooms
Herb roasted chicken breast / grilled cabbage, caramelised onion, chimichurri

DESSERTS

Lemon meringue tart / clotted cream
Sticky toffee pudding, salted caramel ice cream
Chocolate tart / Kentish raspberries, pistachio
British Isles cheese / selection of 3 (Supplement 4)

SIDES

Chips, rosemary salt	4
Green salad, mustard vinaigrette	4
Cauliflower cheese	4
Buttered new potatoes	4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. 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.