

LUNCH MENU

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

STARTERS

18-hour gin-cured salmon / avocado, nectarine, ginger, shiso
Kale & courgette salad / cranberry, seeds, almonds, mustard dressing (vg)
Confit, duck & chicken terrine / pickled cucumber & radish salad
Chilled melon soup / wood sorrel, dill oil (v)

MAINS

Suffolk pork chop / piccalilli, roasted peach, sauce charcuterie
Grilled sea bream / gem lettuce, anchovy, chilli & celery salad
Potato gnocchi / chickpeas, mint, Yorkshire kale, harissa, wild herbs (vg)
Grilled Violet artichoke's / English peas, little gem, almonds, pickled fennel (vg)

DESSERTS

Chocolate ganache / strawberry sorbet, almond
Summer berry trifle / jelly, glazed berries
Selection of 3 British cheeses / crackers, quince
Selection of ice creams / sorbets

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.*