



## LUNCH MENU

*Served from 12pm-4pm*

*2 Courses 23.50 | 3 Courses 29.50*

### STARTERS

Roasted Ironbark Pumpkin Soup / braised chestnuts, sage (v/gf)

Confit Chicken / roast Jerusalem artichokes, truffle jus

Burrata / honey, kale pesto, herb salad (v/gf)

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### MAINS

Braised Ox Cheeks / cauliflower purée, bourguignon sauce

Cornish Pollock / charred cabbage, charcutière sauce (gf)

Autumn Vegetable curry / rice, Papadum, coriander (vg)

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### DESSERTS

Almond Sponge / poached pear, ginger anglaise

Autumn Fruit Crumble / vanilla ice cream (gf)

Chocolate Crèmeux / banana, hazelnut (gf)

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### SIDES

Chips, rosemary salt (gf/v) 4.5

Green salad, mustard vinaigrette (gf/vg) 4.5

Buttered new potatoes (gf) 4.5

Cauliflower cheese 4.5

Red cabbage 4.5

*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.*