



LUNCH MENU

Served from 12pm-4pm

2 Courses 29 | 3 Courses 34

STARTERS

Winter Vegetable Broth (vg/gf)

Ham Hock Ballotine / Yorkshire rhubarb, winter leaves (gf)

Scottish Salmon Gravlax / caviar, capers, citrus dressing (gf)

MAINS

Guinea Fowl Coq Au Vin / pomme puree, baby onion

Poached Fillet of Cornish Cod / crayfish, herb potatoes, mussel cream (gf)

Vegetable Curry / rice, Papadum, mango chutney (vg/gf)

DESSERTS

Classic Crème Brulee (v/gf)

Almond Sponge / poached pear, ginger anglaise (v)

Winter Fruit Crumble / vanilla ice cream (vg/gf)

SIDES

Triple cooked chips, rosemary salt (v/gf) 4.5

Gemheart salad, soft herbs, mustard vinaigrette (vg/gf) 4.5

Buttered new potatoes (v/gf) 4.5

Roasted cauliflower, coconut oil (vg/gf) 4.5

Braised red cabbage (v) 4.5

Tenderstem broccoli, chilli butter (v/gf) 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.