

2020 LUNCH MENU

Sample menu, subject to change

Any two courses £20.20

Additional course £7

TO START

Goats Cheese | *garden beetroot, walnuts, goats curd*

Red Mullet Escabeche | *burnt leek mayonnaise*

TO FOLLOW

Jerusalem Artichoke Risotto | *crispy artichokes, pine nuts*

Sea Bream | *bois boudran, truffle polenta*

TO FINISH

Vanilla Panna Cotta | *blackberry sorbet, walnuts*

Sticky Toffee Pudding | *white chocolate*

SIDES

Truffle & Parmesan Fries | £5

Charred Purple Sprouting Broccoli, Aioli & Almonds | £5

Triple Cooked Hand Cut Chips | £5

Allergy Information: Our food may contain one or more allergens.
Please let us know in advance if you have any allergies or dietary requirements
and we will be happy to help.