



SEASONAL LUNCHEON MENU

TWO COURSES - £24.50 | THREE COURSES - £29.50

STARTERS

MUSCADE DE PROVENCE PUMPKIN SOUP

SEEDED BISCUIT - LEMON

PORK TERRINE

PISTACHIO - APRICOT - BRIOCHE

TORCHED MACKEREL

RHUBARB - SOY & SESAME CARAMEL - SEA HERBS

MAINS

GUINEA FOWL

TURNIP - FENNEL - POMME ANNA

SOUTH COAST SEA BREAM

SAND CARROT - RAINBOW CHARD - SEA HERBS

DUCK EGG

QUINOA - JERUSALEM ARTICHOKE - GARLIC

DESSERTS

HAZELNUT FRANGIPANE

BLOOD ORANGE - MUSCOVADO - DATE

ESPRESSO

WALNUT PRALINE - CHEESECAKE - CARAMEL

SELECTION OF CHEESE

TRADITIONAL CONDIMENTS

ALL PRICES ARE INCLUSIVE OF VAT.

ALL GAME MAY CONTAIN SHOT. MEAT SERVED PINK UNLESS STATED OTHERWISE.

PLEASE NOTE THAT A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

SHOULD YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONFIRM WITH THE MANAGER PRIOR TO PLACING YOUR ORDER.