



LUNCH MENU

2 courses £22.00 3 courses £28.00

Confit duck ballotine, greengage and walnut

Smoked trout, beetroot and cucumber

Smoked celeriac velouté, hazelnut and truffle

Lamb fillet, olive, broccoli and thyme

Hake, borlotti beans, celeriac and lovage

Artichoke, globe, Jerusalem, chestnut and garlic

Gingerbread, pineapple and coconut

Chocolate delice, blackcurrant and hazelnut

Curlew Cheese, Artisan crackers, pickled celery,
Quince chutney and balsamic grapes

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill