

LUNCH MENU

3 courses £37

with half bottle of sommelier selected white or red for £55

Starters

Braised white asparagus, St Austell Bay mussel purée,
pickled mushroom, sea vegetables

Molluscs

Norfolk quail, seasonal vegetables, cabbage pesto,
duck tea broth

Nuts, eggs, milk, celery, gluten

Cured Hampshire chalk stream trout, pickled cucumber,
yoghurt & pea sorbet

fish, milk

Mains

Ticklemore gnocchi, pesto, roasted cep purée,
girolles & parmesan foam

Nuts, milk, gluten

Middle white pork chop, roasted Roscoff onion, turnip & thyme oil

Milk, mustard, gluten

Hebridean halibut, dashi glazed butternut squash,
pumpkin, squid & roe sauce

Molluscs, fish, soya, gluten

Desserts

Banana & rum ice cream, filo tart, olive oil & lime

Nuts, eggs, milk, gluten

Sauternes crème caramel, Pedro Ximenez, blood orange granita

Eggs, milk

A selection of ice-creams & sorbets

Eggs, dairy

Selection from the cheese board (£8.00 supplement)

Milk, nuts, gluten, sulphur dioxide

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food
please request to view our allergen matrix