



Set Lunch Menu

Starters

Cream of white onion, truffle oil

Chicken liver & foie gras parfait, chutney, toasted brioche
(£2 supplement)

Ballotine of smoked mackerel & salmon, wild rocket,
brown shrimp & caper dressing

Mains

Jerusalem artichoke risotto, watercress

Braised pork belly, celeriac puree, kale, pork jus

Pave of salmon, crushed ratte potatoes, lemon & thyme veloute

Desserts

Nutmeg crème brulee

Chilled spiced pineapple soup, coconut sorbet

Rhubarb parfait, green apple sorbet

2 courses £16

3 courses £20

A discretionary 12 per cent service charge will be added to your bill