

LUNCH AND EARLY SUPPER MENU

STARTERS

Garlic lentils, watercress sauce and seafood brandade, pickled fennel

Ham hock terrine, cheese and pickles, smoked raisins,
caramelised onion puree

Montgomery cheese cream with Woodspeen garden grelot onion,
honey ash dressing, wild garlic oil, pickled shallots (v)

MAINS

Pan fried sea bream, fennel, pickled shallots, mussels and seaweed broth

Beef hanger steak and braised rib, horseradish polenta,
wild garlic dressing

Braised onion stuffed with wild mushroom orzo, blue cheese,
pickled walnut (v)

DESSERTS

Lemon curd, poppyseed meringue, cream cheese

Sourdough treacle sponge, coconut yoghurt, marmalade ice cream

Salted caramel choux pastry, pear sorbet, dark chocolate

2 courses £24

3 courses £28

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.

(v) Please note that this dish can be altered to suit vegetarians