

LUNCH MENU

STARTERS

Lentil dhal, watercress sauce, seafood brandade, pickled fennel

Tomato focaccia, rosemary bocconcini, wild garlic, balsamic (v)

Soft boiled egg, sweetcorn, pancetta, roasted red pepper

MAINS

Sea bream, potato terrine, tomato and dill vierge,
courgette and basil puree

Pork belly chop, pea puree, smoked bacon,
spinach and gooseberry compote

Montgomery cheese cream with garden grelot onion, honey ash dressing,
wild garlic oil, Jersey Royals

DESSERTS

Lemon curd, poppy seed meringue, cream cheese

Peach parfait, almond crumb, raspberry sorbet, lime

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