

LUNCH MENU

STARTERS

Pea soup, minted plot potatoes, fried onion (v)

Smoked haddock scotch egg, watercress and shallot dressing

Ham hock terrine, Woodspeen piccalilli and sourdough crackers

MAINS

Pan fried sea bream, lemon and herb couscous, spicy tomatoes

Braised beef cheek, horseradish mashed potato, crumbled feta,
cider jellies, pickled shallots and parsley

Braised onion, carrot quinoa, coriander and carrot bhaji, spinach (v)

DESSERTS

Lemon tart, vanilla ice cream

Red and black Woodspeen summer fruit compote, brioche,
bay leaf creme patissiere, vanilla ice cream

Chocolate and peanut parfait, salted caramel sauce

2 courses £23

3 courses £27

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.