

LUNCH MENU

STARTERS

Berkshire game terrine, sweetcorn and shallot salsa, treacle soda bread

Plot pumpkin soup, pumpkin seed and tarragon arancini, truffle emulsion

MAINS

Grilled fillet of Seabream, carrot and coriander bulgur wheat, pickled kohlrabi, white wine cream sauce

Braised beef cheek in red wine, horseradish potato, purple sprouting broccoli, bordelaise mushrooms

Chargrilled garden cabbage, spiced lentils, apple puree, crème fraiche and almond crumb

DESSERTS

Dark chocolate mousse, honey combe, malt ice cream

Vanilla panna cotta, fresh blackberries, pickled apple, sorrel, oat biscuit

2 courses £28

3 courses £33

Disposable Menu

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.