

LUNCH AND EARLY SUPPER MENU

STARTERS

Seafood risotto, garden herbs, crispy shrimp, lemon zest

Duck and sweet potato terrine, plot plum chutney, tarragon cracker

Potato soup with confit shallots, scorched palm hearts,
basil and hazelnuts (v)

MAINS

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

Roasted corn fed chicken breast, crisp potato terrine,
wilted leeks and a grain mustard sauce

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

DESSERTS

Banana mousse, lime caramel,
praline ganache and sheep's yoghurt ice cream

White chocolate mousse, praline ice cream, shortbread

Brown sugar 'Angel Delight', blackcurrant ice cream,
peanut crumb, cinnamon pastry

2 courses £25

3 courses £31

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