

LUNCH AND EARLY SUPPER MENU

STARTERS

Seafood risotto, garden herbs, crispy shrimp, lemon zest

Hamhock terrine, cheese and pickles, smoked raisins,
caramelised onion puree

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

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

Sour dough 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