

LUNCH MENU

Monday to Saturday

Chef's homemade soup of the day

Gin cured chalk stream trout, lime emulsion, crispy capers,
caviar blini

Duck liver parfait, new season rhubarb, quince and sourdough toast

Burrata cheese, heritage tomatoes, dried olives and basil,
bloody Mary dressing

Chargrilled sirloin with French fries, rocket salad
and a café de Paris butter

Herb roasted rib of pork, bubble and squeak, black pudding,
wild mushrooms and a sherry sauce

Roast loin of cod, potato terrine, crushed peas,
curry sauce and samphire

A pithivier of Alison's garlic cheese, peas, spinach and mint, asparagus,
new potatoes, smoked almonds and a tomato hollandaise

Sticky toffee pudding, toffee sauce, popcorn and vanilla ice cream

Basque cheesecake, apricots, and honey

Limoncello tiramisu, lemon curd white chocolate, matcha tea

Selection of cheese and biscuits

2 courses: £21.50

3 courses: £26.50