

- FEBRUARY / MARCH 2024 SET LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

TWO COURSES - £25

THREE COURSES - £30

- TO START -

(v) SPOUTING BROCCOLI

whipped feta | toasted pinenuts (d, n)

SMOKED HADDOCK VELOUTÉ

flaked haddock | caviar | confit yolk | edible flowers (d, e, f)

PRESSED BELLY OF PORK

pineapple BBQ sauce | sticky pineapple | coriander (g, s, su, f)

- TO FOLLOW -

(v) HERB GNOCCHI

sun blushed tomatoes | spinach | Pecorino Romano (d, e, g)

PAN FRIED FILLET OF BREAM

kachumber salad | crushed potato & aubergine | burnt broccoli | toasted almonds (f, n)

FREE RANGE BREAST OF CHICKEN

chicken pastilla | creamed mustard cabbage | herbed mash (d, g, m)

- TO FINISH -

WHITE CHOCOLATE RISOTTO

passionfruit syrup | fresh passionfruit (d)

BUTTERMILK PANNA COTTA

slow cooked rhubarb | rhubarb sorbet | blood orange (d)

STEAMED SYRUP SPONGE

classic crème anglaise (d, g, e)

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.