



Lunch Menu

Purple Royale *Crème de Violette, Sake, Chambord, topped with Champagne* £14.50

Harvard Spritz *Martel, Campari, Orange Curacao, Orange & Grapefruit Bitters, Prosecco* £12.00

Tropical Crusta *Cuban Rum, Lychee Liqueur, Campari, Pineapple, Orange Curacao, Banane, Cherry* £12.00

Pimm's Martini *Pimm's, Hendricks Gin, Crème de Mure, Fino Sherry* £12.00

Passion Fruit Collins *Gin, Passoa, Lime, Sugar Syrup, Passion Fruit Purée, topped with Soda* £13.00

Italian Spritzo *Lyre's Italian Spritz 0%, Pineapple, Mother Root Ginger Switchel, Topped with Tonic* £8.00

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Red pepper and raspberry gazpacho with burrata arancini and pesto

Isle of Wight tomatoes with sheep milk labneh, tomato and elderflower compote, pickled green strawberries, toasted seeds, early harvest olive oil

Tuna carpaccio with confit new potato, soft boiled St Ewes egg, black olive, green beans, pommery mustard dressing

Terrine of rabbit, ham hock and black pudding with spiced apple chutney, toasted campaillou

MAINS

Wild mushroom fettuccine with braised leek, grilled oyster mushrooms, summer truffle, samphire, roasted garlic velouté

Braised Cornish plaice with coco bean casserole, charred broccoli, St Austell mussels, crab bisque

BBQ Monkfish with squid ink risotto, carrot puree, saffron braised fennel, buttermilk, sauce matelote

Breast of rare breed chicken 'Poulet Basseri' with crispy thigh, celeriac and anchovy, creamed lettuce, black olive and parmesan feuilletée, madeira sauce

Braised leg of lamb with dauphinois gratin, confit courgette, roasted red onion, lamb sauce

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Soufflé of the day (please allow 15 minutes)

Earl Grey custard tarte with strawberry crèmeux and pistachio ice cream

75% Chocolate and smoked olive oil marquise with cherry, tarragon, and tonka bean ice cream

Selection of cheese from "La Fromagerie" (£8 supplement)

£45 for three courses, £38 for two courses.

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.