

FOUND

Restaurant + Bar
Available from 12:00pm – 22:00pm

STARTERS

Warm sourdough loaf & seeded sourdough loaf | £4.50

With salted butter

Soup of the day (V, VG) | £9.50

Warm bread roll

Char-grilled wye valley asparagus, (V, VG, GF) | £12

Herb crumbs, vegan cream cheese
add chilled poached egg | £2

Chicory, candied walnuts, bambi nella pear & blue cheese salad (V) | £14

Honey mustard dressing

Duck laqué salad (GF) | £15

Toasted cashews, watermelon, germe de soja pickled ginger, clementine, sesame seed & vinaigrette aux cinq épices

Octopus carpaccio salad (GF) | £16

Pickled breakfast radish, fennel, micro cress & citrus mustard dressing

Tuna tartare, smashed avocado & horseradish, micro cress | £17

With seeded sourdough croutons

Caesar salad | small – £10 / large – £14

Baby gem, anchovies, parmesan, croutons, poached egg
add chicken or bacon – £4.75 each

Duck liver parfait | £12

Toasted brioche, spicy pear chutney

MAINS

Velvety pearl barley (V, VG) | £19.50

Pea puree, chopped asparagus, broad beans with fermented sultana's & crispy shallot

Ratatouille provençale, roasted pepper tapenade (V VG GF) | £21

Confit cherry tomato, toasted pinenuts & pomme puree

Pan fried stone bass fillet with caviar | £26

Saffron mash, tenderstem broccoli, confit cherry tomato & champagne velouté

Pates D'Alsace spaetzle lobster | £24

Grilled Sword fish, served with shaved fennel, breakfast radish | £25

Clementine salad & toasted pinenuts, lemon & tarragon butter

Braised lamb shank | £27.50

Pearl onion, bottom mushroom, beluga lentils

Honey roasted duck breast | £26

Sweetcorn puree, baby corn, tempura courgette flower, fabbri amarena cherries & tarragon jus

8oz Armagnac flamed rib-eye steak (GF) | £29

Confit cherry tomato, french fries & peppercorn sauce

Chicken milanese | £24

Fried egg, truffle mayo, lamb lettuce, comte & french fries

Daily special

Please speak to your server for more information

AFTERNOON TEA

Available daily – 1:30pm to 5pm

24 hours prior reservation required.

Please speak to a member of staff for reservation

BRUNCH MENU

Available on weekends from 11:30am to 3pm

SIDES

French fries | £5

Add truffle salsa & Comte | £2.75

Tenderstem broccoli & lemon zest (V, VG) | £5

Sautéed spinach with confit garlic | £5.25

Chicory & pea shoot salad honey mustard dressing | £5

Lamb lettuce, cherry tomato & parmesan salad and mimosa dressing | £5

DESSERTS

Pistachio raspberry delice (GF) | £11

Vanilla & orange crème brûlée | £9

Served with shortbread

Red fruits eton mess | £11

With strawberry coulis

Found cream coffee cake | £10

Lemon tart | £9

Served with raspberry sorbet

Blackcurrant & chocolate mousse (VG GF) | £11

Sticky toffee pudding (GF) | £9.75

Caramel sauce & Jude's honeycomb ice cream

Vegan Jude's icecream / sorbet selection | £7

British produce cheese | £9.75 / £14.75

Spicy pear chutney, celery, grapes, Scottish oat cakes
Choice of any two cheese – Choice of any three Slices –
Select from – Extra Mature Devonshire cheddar, Silton, Camembert

Express Set Menu

Available from 12:00 – 19:00

Two Course– £28 | Three Course– £35

Starters

Soup of the day (V, VG)

served with a warm bread roll

Caesar salad

Baby gem, anchovies, parmesan, croutons, poached egg
& caesar dressing

Add chicken, or bacon £4.75 each

Duck liver parfait

Toasted brioche, spicy pear chutney

Mains

Velvety pearl barley (V, VG)

Pea puree, board beans with fermented sultanas & crispy shallot

Ratatouille provençale, roasted pepper tapenade (V VG GF)

Toasted pinenuts, herb pomme pure

Chicken milanese

Truffle mayo, lamb lettuce, & French fries

Desserts

Blackcurrant & chocolate mousse (VG GF)

With vegan vanilla ice cream

Vanilla & orange crème brulee with shortbread

British produce cheese

Spicy pear chutney, celery, grapes, Scottish oat cakes