



Lunch Menu

G&T Citrus Buzz Gin (Cornwall) and Fever Tree Tonic or Lemonade £8.45
Hill Billy Red Gin (Herefordshire) with Fever Tree Tonic or Light tonic £8.45
Aperol Spritz (Aperol, St.Germain, Soda and Prosecco) £12
Bergamot Negroni (Italicus, Citrus Dry Gin, In the loop white vermouth) £12

Nibbles to start:

Smoked Almonds £4.50 *Nocellara Olives* £4.50
Sage & Sea Salt Focaccia & Marmite Butter £5.00

Starters

Goat cheese

Whipped Goat Cheese ~ Carrot ~ Seabuckthorn

Tartare

Steak Tartare ~ Kimchi ~ Waffle

Main

Chicken

Corn Fed Chicken Breast ~ Peach ~ Chorizo

Cod

Cod ~ Fennel ~ Bisque

Sides £5.00

Triple Cooked Chips ~ Buttered New Potatoes
Hasselback Potatoes ~ Fine Beans

Dessert

Chocolate

Dark Chocolate Cremeux ~ Hibiscus ~ Rose

Nectarine

Nectarine ~ Almond ~ Lemon Verbena

Cheese (£6.50 Supplement)

Selection of British Raw & Pasteurised Cheeses ~ Grapes ~ Chutney ~ Lavash

2-course lunch for £29

3-course lunch for £35

*Please note, during busy periods there might be a longer wait as all food is cooked fresh.
Menus and prices are subject to change. All our prices include VAT.*