

Canvas

Lunch Set Menu

Two Course 32 Three Course 38

Starters

Chilled Gazpacho, salsa, croutons, olive oil vg
Heritage tomato & smoked goats curd tart, watercress, balsamic figs v
Charred courgette & feta salad, broad bean, mint, sunflower seed vg,gf
Smoked mackerel, gooseberry & elderflower compote,
cucumber, dill, focaccia crumb

Mains

Crispy pork belly, fennel & apple slaw, roasted apricot, smoked garlic gf
Pan roast monkfish, charlotte potatoes, charred gem,
peppercorn sauce (supp 4) gf
Pomme Boulangère, wild mushrooms, confit onion, tarragon, pear v,gf
Lemon & rosemary feta, heritage tomatoes, kalamata olives, cucumber,
elderflower dressing v,gf
Goats cheese & spring onion risotto, charred, courgette, watercress, basil v,gf

Sides

Charred tenderstem, smoked aioli v,gf 6
Charlotte potatoes, lemon & smoked garlic butter v,gf 6
Parmesan & truffle fries gf 6.5
Cucumber, radish & watercress salad, croutons, mustard dressing vg 5

Desserts

Lime & elderflower parfait, strawberry, brandy snap
Buttermilk panna cotta, roasted peach, honey ice cream gf
Chocolate semifreddo, ganache, pistachio, cherry sorbet v,gf
Trio of sorbet vg,gf
strawberry, raspberry, passionfruit, rhubarb, cassis

Please inform us of any allergens or dietary requirements when placing your order.
A discretionary service charge of 12.5% is added to all bills.