

LUNCH MENU

OUR DISHES ARE DESIGNED FOR SHARING

WE RECOMMEND THREE SAVOURY DISHES PER PERSON

VEG

Winter coleslaw, caramelised macadamia, mango	£6.5
Burrata, pink grapefruit, caraway, baby basil	£12
Chargrilled broccolini, skordalia, chilli oil	£9
Roasted cauliflower, ricotta, golden raisins, capers	£9
Courgette and manouri fritters, lime yoghurt	£9.5
Fondant swede, savoy cabbage, Caerphilly cheese	£8.5
Roasted delicata pumpkin, rainbow chard, manouri tart	£8

FISH

Seared barramundi, salsify, peas, broad beans, Chinese sausage	£12.5
Chargrilled octopus, salmorejo sauce, morcilla	£12
Seared prawns, fennel, white oregano, feta	£12.5
Salmon and bulgar wheat tartar, preserved lemon salsa	£11
Spiced gurnard wrapped in banana leaf, pineapple sambal	£11
Seared scallops, fennel puree, apple salsa	£12
Crispy baby squid, almond tarator, lime relish	£9.5

MEAT

Twice-cooked baby chicken, lemon myrtle salt, chilli sauce	£8.5
Rabbit pastilla	£12
Presa iberica carpaccio, manouri, pine nuts	£11
Slow cooked pork belly, coco bean cassoulet, salsa verde	£11
Hibiscus and tea smoked quail, cumquat and clementine relish	£12
Seared lamb cannon, celeriac and barberry salad, green chilli sauce	£12

SWEETS

Chocolate hazelnut slice, mahlab, cherries	£8
Vanilla rice pudding, roasted pistachio, rose	£7.5
Chocolate rum financier, chestnut cream	£8
Lime curd, meringue, tapioca, mango	£7.5
Mincemeat strudel, burnt orange ice cream	£7.5
Caramel and roasted peanut ice cream, chocolate sauce	£7.5
Blackcurrant sorbet, cassis liqueur	£3.5