

LUNCH SET MENU

2 courses £39 3 courses £45

STARTER

Treacle Cured Secret Smokehouse Salmon
Horseradish Cream

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes

Heritage Beetroot & Buffalo Mozzarella
Aged Balsamic (V)

Marinated Outdoor Grown Provence Tomatoes
Olives, Basil, Fresh Almonds, Pickled Radish (Ve)

MAIN COURSE

Fish & Chips

Scottish Haddock Fillet, Thick Cut Chips, Tartare Sauce, Lemon

Caesar Salad

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing
Add to your salad: Suffolk Free Range Chicken

Japanese Poke Bowl

Seasoned Sushi Rice, Avocado, Edamame, Wakame with the choice of Raw Yellowfin Tuna or Torched Loch Duart Salmon

Escalope of Suffolk Chicken Holstein

Fried Hens Egg, Anchovy Butter, Capers, Lemon

Grilled Flat Iron Steak

Bordelaise Sauce, French Fries

Grilled Trombetta Courgette

Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil, Courgette Sauce (Ve)

DESSERT

Lemon & Strawberry Millefeuille (V)

Basque Cheesecake, *Strawberry Compote (V)*

Profiteroles, *Vanilla Ice Cream, Chocolate Sauce (V)*

Seasonal Cheese

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar

serverd with Blini, Grated Egg, Sour Cream & Chives

30g/50g

250/430

Irish Rock Oysters

Mignonette Sauce, Lemon

Half Dozen 30 | Dozen 54

Shellfish Cocktail

Pacific King Prawn, Dorset Crab,

Cucumber, Avocado,

Mary Rose Sauce

34

Yellowfin Tuna Tartare

Avocado Purée, Ponzu Dressing,

Tapioca Crisp

28

STARTER

Marinated Outdoor Grown Provence Tomatoes

Olives, Basil, Fresh Almonds, Pickled Radish (Ve)

15

Caesar Salad

Served tableside

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing

24

Add to your salad:

Suffolk Free Range Chicken

10

Aged Lake District Farm Beef Tartare

Cured Egg Yolk, Matchstick Potatoes

27

Chilled Garden Pea Velouté

Greek Yogurt, Chive Oil (V)

14

Cep Mushroom Risotto

King Oyster Mushrooms, Aged Parmesan (V)

18 | 24

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FISH

Roasted Whole Scottish Lobster 550g
Infused with Lemongrass & Ginger, Served with French Fries
75

Cornish Dover Sole 900g (for two)

Choose two sides

'Meunière'

or

Grilled with Lemon, Green Leaves

120

Roasted Tranche of Scottish Halibut

Green Sauce Vierge

39

Grilled Loch Duart Salmon

Cucumber, Grape, Yuzu Koshō Butter Sauce

29

MEAT

Roasted Cutlets of Devon Lamb

*Borlotti Beans with Corn & Tomatoes, Romesco Sauce,
Fresh Ricotta, Mint Infused Lamb Jus*

42

Pan Seared Fillet Mignon of Lake District Farm Beef

Garlic Sautéed Spinach, Fondant Potato

52

Lake District Farm
Rib Eye of Beef 300g

58

Norfolk Black Leg Chicken Breast

*Truffle Mousseline, Fresh Pea, Grelot
Onions, Heritage Carrots & Jus Gras*

34

Choose your sauce:

*Diane, Bearnaise Peppercorn
Jus Gras, Salsa Verde*

VEGETARIAN

Grilled Trombetta Courgette

*Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil,
Courgette Sauce (Ve)*

18

Gnocchi Parisienne

Pea, Broad Bean, Girolle, Pecorino Cheese (V)

18

SIDES

Tomato & Pickled Red
Onion Salad

9

Fries

9

Truffle & Parmesan Fries

19

Petit Pois à la Française

9

English Runner Beans
& Yellow Wax Beans
with Crisp Breadcrumbs

9

Creamed Potatoes

9

Wilted Spinach, Fresh Herbs

9

Creamed Spinach, Nutmeg

9

DESSERT

Coffee Chocolate & Caramel Bar

15

Lemon & Strawberry Millefeuille

15

Crêpes Suzette Flambéed at the Table

Vanilla Ice Cream

20

Ice Cream & Sorbets

*Chocolate, Pistachio, Salted Caramel, Amarena Cherry
Lemon, Passion Fruit, Strawberry, Raspberry, Mango*

2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

20

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