

Lunch Set Menu

2 courses £28

3 courses £32

Starter

3 Jersey Rock oysters

Cured salmon, miso mayonnaise, pickled cucumber, lemon gel

Ham hock terrine, pickled baby onion, truffle mayonnaise, capers

Pea velouté, girolles, Bayonne ham crumb

Heritage tomato salad, goat's cheese, olive caramel v

Main Course

Seared fillet of Loch Duarte salmon, Borlotti beans, girolle ragout

Slow cooked Gloucester old spot pork belly, romesco, fennel ceviche

Confit chicken legs, celeriac, king oyster mushroom, black truffle madeira sauce

Cannon of salt marsh summer lamb, braised shoulder, black garlic emulsion,
lemon yoghurt – 8.00 supplement

Fregola risotto, Comté, trompette, smoked cream cheese

Sides (4.50)

Buttered French beans

Potato purée

Garden salad

New potatoes

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.

DESSERTS

Vanilla crème brûlée

Tonka bean panna cotta, macerated strawberries, basil, cream cheese sorbet

Lemon and white chocolate tart, prune purée,
caramelised pine nut ice cream

Selection of sorbets and ice creams

Selection of artisan cheeses – £5 supplement