



Lunch Menu

£65

Starters

Burrata v

Smoked burrata, watermelon, black olive crumb
basil & lime

Ricotta tartlet v

Lemon ricotta, kitchen garden vegetables, pastry case

Beef tartare

Aged beef, confit egg yolk, bloody Mary puree
nasturtium, seeded tuille

Consommé v

Tomato consomme, heritage Tomato, cucumber, focaccia croutons, pickled shallots

Sea Bass ceviche

Line caught bass, grapefruit, avocado puree, jalapeño
coriander, citrus dressing

Salmon

Citrus cured, avocado puree, spring onions, apple dashi

Mains

Beef

Roast beef, roast potatoes, glazed carrot, spring greens, cauliflower cheese
red wine jus, Yorkshire pudding, horseradish soubise

Pork Belly

Rolled Tamworth pork belly, roast potatoes, glazed carrot, spring greens
cauliflower cheese, pork jus, apple sauce

Chicken

Corn fed chicken breast & leg, roast potatoes, glazed carrot, spring greens, cauliflower
cheese, chicken jus

Halibut

Fillet, kitchen garden vegetables, sauve vin jaune, charcoal tuille

Cod

Loin of cod, saffron potatoes, fennel, sun dried tomatoes, baguette crouton, chive aioli,
Bouillabaisse sauce

Papardelle Ripiene v

House made pasta, goats curd, globe artichokes
Lemon, chives, artichoke velouté



Desserts

Strawberry Velouté

English strawberries, whipped cream, orange
caramelised puff pastry

Chocolate Mint v

54% chocolate cremaux, mint gel, fresh mint icecream

Orange Mousse

Orange blossom honey mousse, honeycomb, orange insert
honey tuille

Tropical Savarin

Tropical fruit brunoise, Chantilly soaked brioche, orange curd

Cheese

Selection of cheeses, chutney, grapes
homemade crackers

Sorbet Selection v

Selection of season sorbets