

LUNCH MENU

STARTERS

Cornish Mackerel pate, pickled radish and fennel, seaweed cracker

Berkshire pork and pistachio terrine wrapped in Parma ham,
apple chutney, plot beetroot puree

Tomato gazpacho, parmesan arancini, garden greens pesto dressing, sour cream

MAINS

Grilled Scottish salmon fillet, watercress pearl barley, confit egg yolk, chive cream sauce

Chicken and garlic roulade, crushed peas, balsamic baby gem, pickled onions and bacon

Marinated and chargrilled aubergine, basil couscous, herbed courgette, preserved tomatoes

DESSERTS

Dark chocolate and mint delice, salted caramel sauce, vanilla ice cream

Elderflower panna cotta, poached vanilla peach, raspberry gel, oat biscuit

Strawberry parfait, ginger crumb lime and red fruits

2 courses £26

3 courses £30

Disposable Menu

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.

(v) Please note that this dish can be altered to suit vegetarians.