



## A LA CARTE LUNCH MENU

### Starters

Octopus, salt cod brandade, Romesco sauce		£11
Jerusalem artichoke, burrata, wild mushrooms	v	£10
Mouclade, curried mussels, fresh bread		£11
Pig's cheek, celeriac purée, pickled shallots, crispy onions, pork jus		£11
"Vegan scallops" King Oyster mushroom, vegan black pudding, pickled cauliflower	vg	£10

### Main Courses

Fillet of beef, ox cheek stuffed mushroom, spinach & fondant potato		£28
Pan fried duck breast, heritage carrots, confit purple potatoes, chard, orange		£24
Brill, onion purée, celeriac, Parisienne potatoes, Madeira & horseradish jus		£26
Potato gnocchi, braised black cabbage, tomato, onion & borlotti beans	v	£16
Spiced bean croquette, pumpkin, oyster mushrooms, raisin purée	vg	£16

### Side Dishes

New potatoes, herb butter	£3	Triple cooked chips	£3
Tenderstem, almonds, chilli	£3.50	Bobbi beans, garlic butter	£3.50

### Desserts

Dark chocolate delice, dulce de leche, hazelnut praline tuille, milk ice cream		£8
Cheesecake mousse, blood orange, tuille, digestive nut crumb		£8
Vegan vanilla crème brûlée, shortbread	vg	£8
Artisan cheeses, savoury biscuits, celery, grapes		£12
Coffee and petits fours		£4

A full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.



## 2 or 3 Course Lunch Menu

Two courses £20

Three courses £25

### Starters

Duck liver parfait, red onion marmalade, hazelnut crunch, croutons, nasturtium

Twice baked double Gloucester soufflé, beetroot, beer pickled onions v

### Mains

Stone bass, tapenade, Mediterranean sauce, potato & olive cake, courgette, tomatoes

Pork belly, pickled pear, parsnip purée, pork rilette, roasted onion

### Desserts

Frozen white chocolate mousse, spiced blackberries, blackberry meringue

Buttermilk pannacotta, honey and thyme plums

Coffee or tea with home-made petits fours

On Sundays we offer a set two or three course lunch menu which changes weekly. Please ask us for more details or if you would like to book.

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