



Lunch Menu

Served from 12-2pm Daily

Monday to Friday: 2 Courses £19.50, 3 Courses £25.50

Roast Beef also available on Sunday Lunch from 12-2pm

Starters

Sloe Gin Cured Salmon, Dill, Soured Cream, Chicory Salad	£10
Jerusalem Artichoke Velouté, Crispy Skins, Truffle Vg	£8
Ham Hock and Parsley Terrine, Pickled Walnut Purée, Celeriac Remoulade, Herb Salad	£9

Main Courses

Pan-Fried Sea Bream, Saffron Braised Fennel, Fennel Purée, Bisque Butter	£20
Wild Mushroom Risotto, Mushroom Ketchup, Pickled Shimeji, Aged Parmesan, Yeast Flakes V	£19
Braised Beef Bourguignon, Truffle Mash, Buttered Greens	£21

Side Dishes £5.25

Skin On Fries	Braised Red Cabbage
Sautéed Sprouts	Howley's Honey Roasted Roots
Buttered New Potatoes	Mini Loaf of Stout Bread & Cod Roe

Desserts

Mulled Wine Trifle, Sherry Cream, Flaked Almonds	£8
Tudor Farm Tarte Tatin, Cinnamon Ice Cream	£8
Artisan Cheese (3 pieces), Savoury Biscuits, Celery, Pear & Ginger Chutney	£12

Coffee and Petits Fours	£4.75
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A full 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..

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.