

Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.

All-Round Classic

3 Courses £70 per person

Starters

Charcuterie & cheese plate,
pickles, sourdough bread, quince
jelly ^{G, D, E, Sd, Mu}

Grilled leeks, romesco sauce,
smoked almond, herb salad
^{VG, DF, G, N, Sd, VG}

Pan-coal roasted tomato
& piquillo pepper salad on
sourdough, pickled anchovies,
chives ^{G, F, Sd}

(GF option available)

Mains

Roasted cornish chicken leg,
chilli-almond & lime sauce,
tender stem broccoli, confit
datterini tomato ^{G, N, Sd}

Pan fried hake fillet, grilled
sweetcorn salsa, roasted baby
carrots, harissa dressing ^{F, D, S, Sd}

Caramelised peach & rocket
salad, parmesan cheese, garden
peas, pickled red onion, herb
croutons ^{G, D, Sd, V}

(Vegan option available)

Sides (served sharing style)

Roasted summer veg – peppers,
courgette, aubergine, cherry
tomato ^{VG, GF}

Roasted baby potatoes ^{VG, GF}

Dessert

Cherry tart, vanilla ice cream
^{G, E, D, V}

Raspberry & white chocolate
ingot ^{G, E, D, S, V}

GF dark chocolate brownie,
coconut sorbet ^{E, D, N, S, V}
(Vegan option available on request)



Feeling Fancy

3 Courses £80 per person

Starters

Charcuterie & cheese plate,
pickles, sourdough bread,
quince jelly ^{G, D, E, Sd, Mu}

Yellowfin tuna ceviche, shallot
vinaigrette, parsley, pickled chilli
^{Ce, G, F, Mu, S, Sd}

Pan coal roasted tomato
& piquillo pepper salad on
sourdough, pickled anchovies,
chives ^{G, F, Sd}

(GF option available)

Mains

Slow cooked beef blade steak,
pepper & slow cooked onion
relish, garden peas, chimichurri,
charred baby leek, beef jus ^{Ce, Sd}

Squid ink risotto, red prawns,
baby squid & gremolata <sup>Ce, Cr, E, D,
M, Mu, Sd</sup>

Pumpkin, sage & ricotta
ravioloni, spiced tomato
bisque, crispy sage, parmesan,
chive aioli ^{Ce, G, E, D, Mu, Sd, V}

(Vegan option available)

Sides (served sharing style)

Roasted summer veg – peppers,
courgette, aubergine, cherry
tomato ^{VG, GF}

Roasted baby potatoes ^{VG, GF}

Dessert

Cherry tart, vanilla ice cream
^{G, E, D, V}

Raspberry & white chocolate
ingot ^{G, E, D, S, V}

GF dark chocolate brownie,
coconut sorbet ^{E, D, N, S, V}
(Vegan option available on request)