

# Unch

Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

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## **Stonebass**

Cured stonebass, grapefruit dressing, crayfish beignet,  
red onion & chili salad

*or*

## **Tomato**

Tomato consommé, dried tomato, lemon ricotta, basil purée,  
tomato fondue

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## **Sea Bream**

Sea bream, roasted apricot puree, red pepper salsa,  
pickled apricot, pinenuts, oyster sauce

*or*

## **Chicken**

Chicken thigh, watercress mousse, turnip fondant,  
roasted turnip purée, pac choi

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## **Cherry**

Cherry cheesecake, candied black olive & almond crumble,  
cherry sorbet, almond & white chocolate tuille

*or*

## **Elderflower**

Elderflower cream, yoghurt sorbet, gooseberry compote,  
hazelnut custard

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**Lunch Menu - £35**

Wine Flight - £35



Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

### **Tomato**

Tomato consommé, dried tomato, lemon ricotta,  
basil purée, tomato fondue

### **Sea Bream**

Sea bream, roasted apricot puree, red pepper salsa,  
pickled apricot, pinenuts, oyster sauce

*or*

### **Monkfish** [£5 supplement]

BBQ Monkfish, squid fricassee, roasted tomato fondue, pickled ginger

### **Chicken**

Chicken thigh, watercress mousse, turnip fondant,  
roasted turnip purée, pac choi

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Tonka**

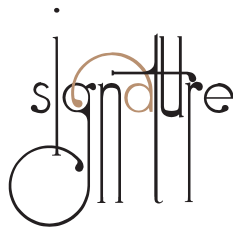
Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Cherry**

Cherry cheesecake, candied black olive & almond crumble, cherry sorbet,  
almond & white chocolate tuille

### **Classic Menu - £45**

Wine Flight - £40 | Drinks Pairing - £40 | Non-Alcoholic Pairing - £30



Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

*Rathfinny, Classic Cuveé 2018, Sussex, United Kingdom*

### **Chicken**

Glazed chicken wing, chicken & miso mousse, pickled kohlrabi

*Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA*

### **Carrot**

Chantenay carrots, pickled trompets, ginger bread, yeast

*Artelium, Pinot Gris, 2020, Sussex, England*

### **Brill**

Pan fried brill, watercress & white bean purée, asparagus, BBQ octopus

*Gallina de Piel Ikigall, Xarel-lo, Malvasia & Muscat Blend, 2019, Spain*

*or*

### **Monkfish** [£5 Supplement]

BBQ Monkfish, squid fricassee, roasted tomato fondue, pickled ginger

*Amalaya, Torrontes/ Riesling Blend, 2020, Salta, Argentina*

### **Lamb**

Maple & soy cured lamb rump, tenderstem broccoli, lemon curd, poppyseed

*Opposites Attract Episode 32, Liberator Wines, Shiraz Blend, 2019, South Africa*

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Tonka**

Tonka bean pannacotta, chicory compote, pumpkin seed oil

### **Chocolate**

Caramel chocolate cremeaux, celeriac ice cream, celeriac crisp

*Cline Cellars, Late Harvest Mourvèdre, 2017, Sonoma, USA*

## **Signature Menu - £80**

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45