

## Snacks

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### Mackerel

Cured & grilled mackerel, pomegranate salad,  
pickled salsify, IPA gel

*or*

### Pork

Pork shoulder ballotine, kohl rabi,  
black pudding croquette,  
roasted pineapple purée

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### Guinea Fowl

Poached & roasted guinea fowl breast, braised leg,  
creamed sprouts, roasted cauliflower

*or*

### Haddock

Steamed haddock, clam chowder,  
baked shallot, bergamot gel

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### Yoghurt

Baked yoghurt, rhubarb jelly, rhubarb sorbet,  
gingerbread mousse

*or*

### Coffee

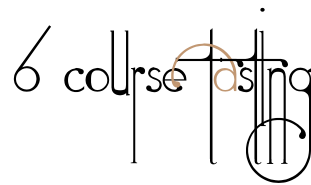
Coffee & cep parfait, chocolate sorbet, yuzu curd

## Lunch Menu - £40

Wine Flight - £35

Cocktail Flight - £35

Non-Alcoholic Pairing - £25



## Snacks

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### Chicken

Chicken thigh, turnip noodles,  
chicken consommé, miso caramel

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### Sea Bass

Grilled sea bass, Jerusalem artichoke,  
sherry vinegar, sea buckthorn

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### Beef

Beef sirloin, forced rhubarb, sesame, pak choi

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### Passionfruit

Passionfruit curd, red pepper meringue,  
coconut sorbet

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### White Chocolate

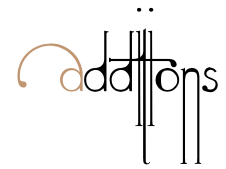
White chocolate mousse, blood orange,  
tonka bean sponge

## Lunch Tasting Menu - £65

Wine Flight - £50

Cocktail Flight - £50

Non-Alcoholic Pairing - £35



## Crab

Crab tartlet, pickled pear, walnut, crab soup,  
cucumber, cheese beignet

*[Additional Course - £15]*

## Monkfish

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

*[Additional Course - £10]*

*[Supplement Fish Course - £5]*

## Herder

Preparations of goat; stuffed loin, salt baked leg,  
barbecue shoulder, herder pie, goat fat dumpling  
& roasted pineapple

*[Additional Course - £23]*

*[Supplement Main Course - £16]*

## Cheese Selection

Selection of cheeses, crackers, apple turnover

*[Additional Course - £15]*

*Our menu enhancements can be added to your menu and will be  
served in the most appropriate order, as decided by the kitchen. These  
dishes are constantly changing and therefore subject to availability.*