

## Snacks

### Pig Cheek

Braised pig cheek, lemon curd,  
pickled shallot, parsley emulsion

*or*

### Prawn

Crispy prawn, cauliflower purée,  
shiitake mushroom, sherry vinegar

### Trout

Pan roasted trout, jacket potato foam,  
baby gem purée, seaweed

*or*

### Chicken

Chicken supreme, parmesan dumpling,  
roasted leek, carbonara

### Cheesecake

Vanilla cheesecake, rhubarb gel,  
ginger ice cream

*or*

### Chocolate

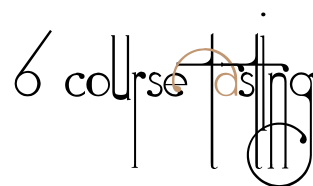
Chocolate & hazelnut baked alaska,  
Nutella purée

## Lunch Menu - £40

Wine Flight - £35

Cocktail Flight - £35

Non-Alcoholic Pairing - £25



## Snacks

### Venison

Venison tartare, roasted apple, rocket pesto

### Halibut

BBQ halibut, burnt lemon purée,  
caramelised chicory, shallot velouté

### Pigeon

Pigeon breast, braised leg,  
orange reduction, cocoa nib, hispi

### Grapefruit

Grapefruit posset, white chocolate sorbet,  
hibiscus meringue

### Cep

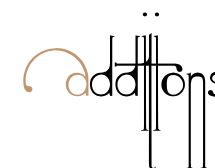
Cep caramel tart, chicory extract, vanilla ice cream

## 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 fricassée,  
roasted tomato fondue, pickled ginger

*[Additional Course - £10]*

*[Supplement Fish Course - £5]*

### Jacobs Ladder

Jacobs ladder, miso enoki mushrooms,  
chimichurri, beef fat

*[Additional Course - £15]*

### 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.*