



## Lunch Menu

Lemon & mirin arancini, mooli, sesame emulsion

Onion fregola, red wine onion, paprika puffs

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Pressed red pepper, herb crust, toasted pinenut

Salt baked onion, chervil root, radicchio, maple syrup

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Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

or

Truffle waffle, Perl Las, honey ice cream  
[£8 Supplement]

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Caramel tart, yoghurt sorbet, rhubarb compote


Coconut & blackberry parfait, burnt coconut, chocolate sorbet

**3 Courses £27**

Cocktail Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25



course menu

Cauliflower tempura, ponzu & walnut oil dressing

Mushroom pearl barley, lemon marscapone

Artichoke ballotine, burnt onion puree, caramel radish

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Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

*or*

Truffle waffle, Golden Cross, honey ice cream  
[£8 Supplement]

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Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

**5 Courses £37.50**

Cocktail Pairing £35

Wine Flight £35

Non-alcoholic Drinks Pairing £30

# 7 course menu

Baked celeriac, granny smith, smoked almond

Cauliflower tempura, ponzu & walnut oil dressing

Mushroom pearl barley, lemon marscapone

Kohl rabi, jerusalem artichoke, miso, lime

Artichoke ballotine, burnt onion puree, caramel radish

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Selection of cheeses, crackers, apple turnover, grapes  
[£15 Supplement]

or

Truffle waffle, Perl Las, honey ice cream  
[£8 Supplement]

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Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

**7 Courses £65**

Cocktail Pairing £45

Wine Flight £50

Non-alcoholic Drinks Pairing £35