

Snacks

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Butternut

Slow cooked butternut squash,
pomegranate salad, pickled salsify, IPA gel

or

Leek

Leek ballotine, kohlrabi,
herb arancini,
roasted pineapple purée

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Mushroom

Mushroom pithivier,
creamed sprouts, roasted cauliflower

or

Onion

Roasted white onion, vegetable chowder,
baked shallot purée, bergamot gel

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Yoghurt

Baked yoghurt, rhubarb jelly, rhubarb sorbet,
gingerbread mousse

or

Coffee

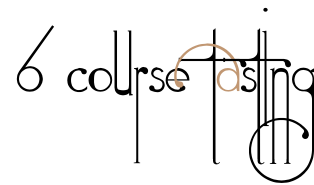
Coffee & cep parfait, chocolate sorbet, yuzu curd

Lunch Menu - £40

Wine Flight - £35

Cocktail Flight - £35

Non-Alcoholic Pairing - £25



Snacks

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Lentil

Lentil roulade, turnip noodles,
vegetable consommé, miso caramel

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Radish

Red meat radish, Jerusalem artichoke,
sherry vinegar, sea buckthorn

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King Oyster Mushroom

King oyster mushroom, sesame, pak choi

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Passionfruit

Passionfruit curd, red pepper meringue,
coconut sorbet

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White Chocolate

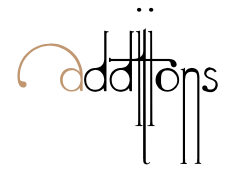
White chocolate mousse, blood orange,
tonka bean sponge

Lunch Tasting Menu - £65

Wine Flight - £50

Cocktail Flight - £50

Non-Alcoholic Pairing - £35



Butternut Squash

Butternut squash tartlet, pickled pear, walnut, but-
ternut squash velouté, cucumber, cheese beignet

[Additional Course - £10]

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.*