

Set Lunch Menu

2 Courses £25 / 3 Courses £32

Cream of White Onion Soup, Melted Onion, Sour Cream **M C**

Tempura of Sea Trout, Tomato & Pepper Relish, Yuzu **F S U**

Prosciutto Ham, Cantelope Melon, Whipped Feta, Port, Brioche Croute **M S U E G**



Confit Duck Leg, Roasted Artichoke, Artichoke Puree, Artichoke Velouté **C S U**

Poached & Scorched Loch Duart Salmon, Sprouting Broccoli Puree, Miso & Hazelnut Butter **F S N M**

Roasted Squash Risotto, King Oyster Mushroom **S M**



Affogato, Caramel Espuma, Crystallised Almond **E G M N** - gelatine in Espuma
Paris Brest Cake, Choux Pastry, Hazelnut Praline, Hazelnut Diplomat Cream, Croissant
Ice-Cream **E - M - G - N**

*(Vegan Version available **S**)*

Baron Bigod, Montgomery Cheddar, Traclements **C G M S U N**

Monday – Friday – 12:00-14:15 – Excluding Bank Holidays

Single courses will be charged at the 2-course rate



ALLERGEN MENU

C-CELERY
CR-CRUSTACEAN
E-EGGS
F-FISH
G-GLUTEN
L-LUPIN
M-MILK
MO-MOLLUSC
MU-MUSTARD
N-NUTS
P-PEANUTS
S-SOYA
SE-SESAME
SU-SULPHITES

ALLERGENS SHOWN ARE CONTAINED WITHIN THE DISH, WE ARE ABLE TO ADJUST SOME THINGS ACCORDINGLY, HAPPY TO HELP PLEASE NOTE THAT OUR FRYERS HAVE GLUTEN-CONTAINING INGREDIENTS PUT THROUGH THEM

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