

Set Lunch Menu

2 Courses £25 / 3 Courses £32

Chilled Watermelon & Tomato Gazpacho **C SU**

Serrano Ham, Whipped Feta, Piquillo Pepper **M SU**

Marinated Heritage Tomato, Crab, Lime & Crème Fraiche **CR M**



Roast Suffolk Chicken Breast, Caesar Salad **C F G M SU**

Poached & Scorched Loch Duart Salmon, Quinoa, Courgette, Lemon Butter Sauce
F M SU

Sun Blushed Tomato Risotto, Grilled Globe Artichoke, Pecorino **C M SU**



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**

Baron Bigod, Montgomery Cheddar, Tracklements **C G M SU 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 MAY BE ABLE TO ADJUST SOME INGREDIENTS ACCORDINGLY.

PLEASE NOTE THAT OUR FRYERS WILL HAVE GLUTEN TRACES.

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