

Lunch Menu

3 Courses inc two glasses of wine £35.00

Starters

Whipped Chicken Liver Parfait,
Peanut & Lime

Smoked Haddock & Parsley Croquette,
62°C Poached Duck Egg, Broccoli & Baby Leeks

Chargrilled New Season Asparagus,
Hollandaise, Asparagus & Hazelnut Salad

Main

Slow Roast Leg of English Veal,
Wild Mushrooms, New Potatoes & Thyme Jus

Lightly Spiced Fillet of Hake,
Cucumber, Yogurt, Samphire & Mussels

Fennel Pearl Barley,
Burnt Fennel, Goats Cheese & Black Olive Mousse, Confit Lemon

Desserts

Rhubarb Panna cotta,
Vanilla Sorbet & Rhubarb Compote

Glazed Passion Fruit Tart,
Pineapple Sorbet & Mango Puree

Selection of French & British Cheeses
£5.00 supplement or £12 if taken as an extra course

Wines

Australia, Semillon- Sauvignon Blanc, Redfin, 2010

Australia, Cabernet-Merlot, Redfin, 2008

Glasses served by 175ml

All prices are inclusive of VAT
Prices are exclusive of a discretionary service charge of 10%
Should you have any allergies, please confirm
with the Manager prior to placing your order