

## SEASONAL SET LUNCH MENU

potato & garlic soup, fermented garlic, smoked haddock  
radish, smoked chicken mayonnaise, pickled cucumber  
chalk stream trout, blood orange cured, ginger yogurt



mutton shoulder, stewed beans, olive & oregano  
hake, sage, cipolle agrodolce  
baked gnocchi, kale, taleggio



pannacotta, blood orange, campari  
poached Yorkshire rhubarb, cream cheese, pistachio gelato  
english & italian artisan cheese selection

2 courses £19.50

3 courses £25.00

If you have any dietary requirements, or require any details on allergens within our dishes,  
please ask one of the team.

If you are happy with the food and service, we would suggest a 12.5% gratuity

If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)