

**SEASONAL SET LUNCH MENU
SAMPLE**

black cabbage & potato soup, crispy duck egg, parmesan
beetroot tart, goats cheese, pickled beetroot
quince, gorgonzola & bitter leaf salad



pheasant breast, roast veg hash, chestnut
roast bream, mussels on toast, celeriac, crispy garlic
potato ravioli, rainbow chard, walnut & caper dressing



crème caramel, orange & burnt butter
rum baba, lemon ice cream
English & Italian artisan cheese selection (£10 supplement)

2 courses £21.50

3 courses £27.50

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)