SEASONAL SET LUNCH MENU Sample Menu January 2020

celeriac, pickled pear, dandelion celery smoked salmon chowder, potato & chive chicory tart, fennel, orange, walnut mayonnaise



chicken saltimbocca, mixed leaf roast cauliflower, apple, caper berries, pickled florets ravioli, goat cheese, walnut & preserved lemon



blood orange, new season olive oil, mint, seabuck thorn treacle tart, mascarpone

English & Italian artisan cheese selection (£10 supplement)

2 courses £24.50 3 courses £29.50