

SEASONAL SET LUNCH MENU

winter salad, fennel, walnut, clementine, bitter leaves
wild mushroom tart, glazed shallot
fish soup, parmesan, aioli



beef polpette, braised polenta, horseradish
seabass, squid & chorizo bolognaise
gnocchi, sprouts, sage & lemon crumb



Affogato

chocolate mousse, cream & pistachio
English artisan cheese selection (£5 supplement)

2 courses £24.50

3 courses £29.50

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)

LUNCH TIME DRINKS

*A little bit of fun with a couple of
our favourite non-alcoholic cocktails & low ABV beer.*

Negroni Gin, Campari, Vermouth	£16.00
Garden of Eden Seedlip 'Garden 108', Apple, Elderflower, Lemon	£6.50

CARAFE 250ml/ 500ml

WHITE

Grechetto, 'D'Oro', Cantina Goccia, Umbria
£12.50/£25

Roussanne, Yangarra, McLaren Vale
£22/£44

ROSE

Grenache Blend Williams Chase, Provence
£15.50/£31

RED

Malbec, Cosse et Maisonneuve, 'Le Combal', Cahors
£18.50/£37

Gamay, Anthony Thevenet, Chenas, Beaujolais
£22/£44