

## SUNDAY SET LUNCH MENU

**winter salad**, fennel, chestnut, artichoke, bitter leaves  
**chicory tart**, walnut & orange  
**sweet onion soup**, pickled trompettes, mushrooms on toast



**Glenarm Estate sirloin of beef**, traditional garnish  
**breaded bream**, squid & chorizo bolognaise  
**gnocchi**, sprouts, sage & lemon crumb



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

2 courses £32.50

3 courses £38.50

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** £16.00  
Gin, Campari, Vermouth

**Garden of Eden** £6.50  
Seedlip 'Garden 108', Apple, Elderflower, Lemon

## 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