

Lunch

2 course menu £26.50 3 course menu £32.00

Available Friday & Saturday only

Starters

Pea & Wild Garlic Soup, horseradish ice cream

Mackerel, tomato, fennel, basil

Mains

Pork Belly, braised, potato purée, grelot onion, wild garlic, mushroom, sage

Salmon, torched and confit, Beetroot pureé, baby artichoke, orange

Puddings

Raspberry Parfait, 70% valrhona chocolate, raspberry parfait

Ice Creams and Sorbets, a homemade selection

If you have any dietary requirements or allergies, or you simply do not like something, please inform our restaurant team and our Chef will be happy to adapt our dishes for you. We will be pleased to share full allergen information with you. Please note that we add a discretionary 10% gratuity to every bill. 100% of tips are shared with the team. If you would like the gratuity removed please advise your waiter who will be happy to do so.