

Prix Fixe Lunch

Available from 12-4pm, Friday-Saturday

2 courses | 22

Choose 1 dish from any 2 courses AND
either an appetizer OR a side

3 courses | 30

Choose 1 dish from each course AND
either an appetizer OR a side

Appetizers

Freshly baked sourdough
English rapeseed oil, house whipped butter

£5
(If added as an extra)

To Start

Asparagus velouté
Crispy hens egg, wild garlic

Chicken & duck liver parfait
Blackberry, port jelly, toasted sourdough

Salmon tartare
Dashi, apple, avocado

Mains

Fish of the day
Courgette flower, scallop & crab mousse, caviar beurre blanc

Mushroom tortellini (v)
Morels, aged parmesan, pickled mushroom

Welsh lamb rump
*Served pink, sweet bread, shoulder & potato terrine, asparagus, black
garlic & anchovy*

Sides

Roasted cauliflower, pine nut, lemon & herb dressing
Hand cut chips with Béarnaise sauce
New season potatoes with wild garlic butter
Tenderstem broccoli with toasted almonds
Green salad or Caesar salad

All £5
(If added as an extra)

Dessert

Dark chocolate crèmeux
Aero, honeycomb, crème fraîche sorbet

Passionfruit cheesecake
Coconut sorbet, pineapple & lime salsa

Choice of 3 cheeses
From the cheese trolley

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free

Please note, this is a sample menu and all dishes are subject to change.