Chef's Set Lunch

Soup of the Day (v)
warm bread roll

Cured Salmon
fresh lemon, honey and mustard dressing

Chicken Liver
chicken liver parfait, plum puree, walnut bread

Falafel (v)
chickpea falafel, cucumber & mint salad, lemon gel

Pork Belly
slow braised cider pork belly, roasted carrots, coriander quinoa, coriander & pine nut pesto

Catch of the Day
locally landed daily fish with accompaniments

Featherblade of Beef
roasted carrots, horseradish mash potato, wilted spinach and jus

Tagine(v)
vegetable tagine with coriander & mint couscous, pumpkin seed flatbread

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Triple Chocolate Brownie
salted caramel, coconut ice cream and chocolate textures

Exotic "Eton Mess"
mango curd, Jamaican cake, whipped passion fruit and crispy coconut

Sorbet (vg)
Ask about our selection

Selection of Local & British Cheese (v)
tomato chutney and wafer biscuits

Coffee & Petit Fours | £4.50

2 courses | £19 3 courses | £24

(v) Vegetarian | (vg) Vegan

If you suffer from any food allergies or intolerances, full allergen information is available, please speak to your waiter.
Our food is not prepared in a nut-free environment