

SPRING LUNCH

FRIDAY & SATURDAY 12 - 2:15

STARTERS

Cod Rillettes, Mint & Pea Panna Cotta, Toast (GF) £13

Pork & Prawn Wontons, Tom Yum, Nam Jim £13

Confit Chicken & Leek Terrine, Wild Garlic Emulsion & Pickled Kohlrabi (GF) £13

Scotch Egg, Mustard Mayo & Dressed Leaves £10

Fishcake, Fermented Chilli Butter, Daikon Radish & Coriander £13

Whipped Goat's Cheese, Beetroot, Pomegranate Molasses, Crouton (V) (GF) £12.50

MAIN COURSES

Brisket Burger, Brie, Crispy Onions, Truffle Mayo & Fries £19

Crispy Pork Belly, Cauliflower, Curry Oil & Hazelnut, Crushed Potatoes £21

Coley, Oyster Mushroom, Leeks, Roast Wing Butter & Crushed Potatoes £22

Chicken Breast, Wild Garlic, Spinach & Pine-nut Pesto, Orzo Pasta £20

Roast Hispi Cabbage, Vintage Cheddar, Wild Garlic, Crispy Onions & Crushed Potatoes £22

EXTRAS FOR THE TABLE:

Spring Greens, Coriander & Lemon £6

Tripled Cooked Potato Cubes, Rosemary & Garlic £6

DESSERTS

Passion Fruit Posset, Mango & White Chocolate £8.50

Chocolate Mousse, Salted Caramel, Coconut Ice Cream £8.50

Affogato, Candied Almonds £8.50

Enjoy 3
Courses
For £35

CORKAGE = £6 PER LARGE BOTTLE

please make your server aware of any allergies or intolerances. We cannot guarantee the absence of traces.