

LUNCH

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

tear & share

SMALL PLATES

- SHARING LOAF & WHIPPED BUTTER **VG0 9**
- DUCK LIVER PARFAIT, KUMQUATS, CHERRY & SAVOURY GRANOLA **14**
- SHELLFISH BISQUE **17**
- SMOKED AUBERGINE SOUP **VG0 9**
- OLD WINCHESTER CHEESE SOUFFLÉ, WILD ROCKET & MUSTARD SAUCE **V 13**
- CRISPY PORK BELLY & SPICED PLUM KETCHUP **V 11**
- HOME-CURED BEETROOT SALMON & NORI CRISPS **17**

SALADS

add a grilled free-range chicken breast **8.5**

- CHARRED BABY GEM, CRISPY BACON & CAESAR DRESSING **12**
- CHOPPED SALAD **VG0 10**
- HUMMUS, CRISPY CAVOLO NERO & SMOKED PEPPERS **VG 10**
- STRAWBERRY & ENDIVE SALAD, CROPWELL BISHOP STILTON, AVOCADO & BALSAMIC **VG0 17**

for two

LUNCH PLATES

- SMOKED CHILLI & HARISSA-MARINATED MONKFISH, CHORIZO & BLACK-EYED BEANS SALAD **75**
- RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM & CHIPS **22**
- BEETROOT BURGER, MUSHROOM, AVOCADO, AIOLI & CHIPS **VG0 22**
- CLUB SANDWICH, GRILLED CHICKEN, EGG, LETTUCE, TOMATOES & BACON JAM **14**
- MINI BRIOCHE OPEN SANDWICH, SHARER CHARCUTERIE, SMOKED SALMON, EGG & WATERCRESS **VG0 16**
- CRAYFISH & MARIE ROSE CLUB SANDWICH BACON, AVOCADO & LETTUCE **16**

for two

FROM THE GRILL

all served with a braised shallot, a sauce and a side of your choice

- 28-DAY DRY AGED TOMAHAWK & CELERIAC RÉMOULADE **90** please allow 45 minutes
- 8OZ SIRLOIN: 28-DAY AGED NATIVE BEEF & CELERIAC RÉMOULADE **38**
- YELLOWFIN TUNA STEAK & KIMCHI SLAW **36**
- LEMON-MARINATED SPATCHCOCK POUSSIN & KIMCHI SLAW **28**
- BEETROOT HOME-CURED CELERIAC STEAK & KIMCHI SLAW **VG 18**

SAUCES 4

- BEEF & RED WINE
- BÉARNAISE **V**
- CHIMICHURRI **VG**
- AIOLI **VG**
- GREEN PEPPERCORN
- ROASTED VEGETABLE JUS **VG**

SIDE PLATES 5

- SEASONAL VEGETABLES **V**
- ALLOTMENT SALAD **V**
- CREAMED POTATOES **V**
- TRIPLE COOKED CHIPS **VG**
- CHORIZO & BLACK EYED BEANS SALAD **VG0**
- SWEET POTATO FRIES & PAPRIKA DIP **V**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | VG suitable for vegans | VG0 vegan option available

Scan here for allergens & calories >



THE GALLERY