



Lunch Menu

Aperitif

- Nyetimber, Classic Cuvée 15
Rhubarb Paloma 13
Cocchi Vermouth di Torino, orange slice 5

Snacks

- Gordal Olives 5
Honey roast nuts 4.5
Rosemary & sea salt focaccia, olive oil 5

Starters

- Mackerel pâté, pickled cucumber, radish, crumpet 11
Black pudding, potato rosti, poached egg, fermented chilli sauce 11
Ricotta tortellini, asparagus, peas, wild garlic cream, chive oil 12
Courgette & tarragon fritters, crab mayonnaise 10
Twice baked cheese & leek soufflé, chicory jam, chives 12.5

Mains

- Chicken Schnitzel, Caesar salad 17
Whole roast plaice, clam & cider marinières sauce 25
Maple glazed bacon chop, celeriac, apple & wholegrain mustard remoulade 13.5
Lamb belly, Keralan curry sauce, roast carrot, coriander chutney 18
Charred Hispi cabbage, chilli oil, butterbean hummus, chive & chilli emulsion, peanut crunch 14
Cheddar Rarebit, seasonal leaf & fennel salad, balsamic vinaigrette 11 (+dressed crab 17)

On the Side

- Crispy crushed jersey royals, marmite mayo 6.5
Mixed bitter leaves, pickled grape, goat's cheese, toasted seeds, wild garlic pesto 7.5
Buttered purple sprouting broccoli, flaked almonds 5.5
Truffle & parmesan fries 6.5

Sweet & Cheese

- White chocolate Cremeux, roast rhubarb 8
Limoncello Tiramisu, mint sugar 8
Croissant Pain Perdu, beurre noisette ice cream 8.5
Freshly baked madeleines, cardamom sugar; half or a dozen 5 | 10
The Courtyard Dairy Cheeses, crackers, chutney, celery, truffle honey 22

After Dinner

- Espresso Martini 13
Pedro Ximinez Sherry 5
Espresso / Americano 3.5
Flat White / Cappuccino / Cortado 4

Please notify a member of staff if you have any allergies