



Set Lunch Menu

Two Course £18

Three Course £22

STARTERS

Smoked Apple Wood Cheese Soufflé, Pouched Celery, Red Onion Chutney (GF, VE)

Old Spot Pork & Truffle Scotch Egg (DF,GF)

Spring Vegetable Tartare, Courgette, Broad Beans, Roasted Pepper, Aubergine, Radish, Herbs, House Croutes (VG)

Duo Rockefeller Oysters, Garlic Butter & Herb Crumb

MAIN COURSES

Orzo Pasta Ratatouille, Truffle, Rocket, Feta, Radish. (VG) *(Add Confit Duck Leg £5 Supplement)*

Baked Lemon Sole Fillet, Courgette & Basil Velouté, Roasted Jerusalem Artichoke, Salsa (GF, DF)

Low & Slow Shoulder of Lamb, Cream Potato, Peas, Broad Beans, Rich Red Wine Sauce (GF)

113g 28 Days Dry Aged Bavette Steak with Chimichurri, Dressed Rocket & Skin on Fries. (GF, DF)

DESSERTS

Walnut Pistachio & Dark Chocolate Baklava (VG)

Glazed Pineapple & Rum Pavlova (GF, DF)

Warm Glazed Custard Tart (GF, DF, VE)

Vanilla & Blueberry Cheesecake (GF, VG)

Selection of 3 Cheeses with House Chutney, Pouched Celery & House Bread. *£3 Supplement*

PLEASE INFORM US OF ANY ALLERGENS OR DIETARY REQUIREMENTS BEFORE ORDERING YOUR MEAL. SOME DISHES MAY CONTAIN NUTS