

Lunch Menu

2 Courses for £25.00

3 Courses for £30.00

Starters

-A Trompe-l'œil Tomato-

...a trompe-l'œil - "the tomato trick"

Burrata mousse disguised as a tomato, served alongside with tomato and basil gazpacho consommé

Curated to challenge the senses and tantalise the tastebuds.

VIGFA

-Beef Rarebit Tartlet-

....a rich and indulgent tartlet layered with tender beef shin complemented by rarebit glaze, umami earthy mushrooms finished with crispy mushrooms, capers and puffed buckwheat.

-Cod Cheek Scampi-

....crispy cod cheek scampi, golden and delicate, served with a warm tartar sauce

Mains

-Goat's Curd Salad-

...whipped goat's curd with honey dressed chicory, candied beetroot, pomegranate seeds, and aged pomegranate molasses.

-Chicken Supreme-

....pan-roasted chicken supreme , served alongside confit vine tomatoes and delicate saffron sauce.

-Pan Fried Monkfish-

...fresh monkfish served on top of a bed of Mediterranean salsa

GF

-Desserts-

**-Brioche Bread and butter with Raspberry
Compote-**

..Buttery, golden brioche bread and butter
pudding served with, vibrant raspberry
compote, and warm crème anglaise

V

-Dark Chocolate Mousse-

... a rich chocolate mousse served with that old
classic raspberry sorbet but garnished with a
sneaky caramelised pineapple.

VG|GF

-Cheese-

...please ask for today's fine selection of cheese.

£5 VG|GFA

