

LUNCH

SAMPLE MENU

TO BEGIN

BAKED ASPARAGUS wild garlic aioli ... £8

BRAISED COURGETTES black olive & marjoram, chickpea panisse ... £8

FRIED POTATO CAKES wild garlic aioli ... £6

BRUSCHETTA Marinda tomato, sheep ricotta & black olive ... £7

SMALL PLATES

BABY GEM caesar dressing ... £6

WILD GARLIC, NETTLE & RICOTTA AGNOLOTTI walnut sauce ... £11

CLAMS & MUSSELS ham, broad beans & sherry ... £14

CURED TROUT cucumber salad & rye cracker ... £12

LOBSTER AND SCALLOP RAVIOLO langoustine bisque, monks beard ... £17

TEMPUS COPPA ... £8

WILD BOAR & PRUNE TERRINE pickled cucumber and treacle mustard ... £12

LARGER PLATES

MONKFISH mojo verde, team artichoke & salt baked potato ... £30

GRILLED LOBSTER seaweed butter & bearnaise ... £34 / £68

RUMP OF BEEF horseradish, watercress & pickled walnuts ... £28

SLOW COOKED LAMB SHOULDER creamed potato & cavolo nero ... £25

DESSERTS

ICE CREAM CONE blood orange/rhubarb/chocolate/vanilla/coffee ... £5 each

CHOCOLATE TART honeycomb & crème fraiche ... £12

RHUBARB SUNDAE ... £9

CHEESES with quince & oat crackers ... £7 each



A discretionary 10% service charge will be added to your bill. All tips go directly to our staff.
Please advise us of any dietary requirements. Whilst we can accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen free. Seasonal Game might contain shot.