

LUNCH

JUNE / SPRING

STARTS

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter...6*

Ajo Blanco
Green Almonds, Grapes

Torched Cornish Mackerel
Piperade, Smoked Mayonnaise, Apple Marigold

Sliced Lamb Belly
Tempura Anchovies, Smoked Yoghurt, Caper Berries

Pan-Seared Orkney Scallop....+16 supp
Bacon Jam, Fennel, Sea Herbs

MAINS

Potato Gnocchi
Smoked Aubergine, Tomato, Feta, Preserved Lemon

Roast Pollock
Peas, Smoked Eel, Roe Butter Sauce

Cornish Crab Omelette
Spiced Brown Crab Butter, Tomato Vinaigrette

Confit Duck Leg
Tomato & Garlic Braised Courgettes, Fennel, Aioli

Hereford Beef Tournedos....+36 supp
Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |
Grilled Piattono Beans & Almonds | Sandy Carrots & Sunflower Seeds

PUDDINGS

Sicilian Lemon Tart
Crème Fraîche, Confit Lemon

Floating Island
Vanilla Custard, Hazelnut Praline

Ice Creams & Sorbets
Vanilla, Guinness | Strawberry, Apricot

Selection of Three Cheeses....+12 supp
Celery, Grapes, Fruit Chutney, Crackers

Two Courses....34 Three Courses....38 Wine Pairing....40

For food allergies and intolerances, please alert your server before placing your order. We cannot guarantee the total absence of allergens from any dish. Detailed allergen information for our dishes is available on request.



Game may include Lead Shot.
A discretionary and optional service charge of 15% will be added to your bill. All prices are VAT inclusive.