

LUNCH

OCTOBER / AUTUMN

STARTS

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

Cauliflower Velouté

Chanterelle Mushrooms, Lovage Pesto, Apple

Sliced Ox Tongue

Gribiche, Pickled Shallot, Lamb's Lettuce

Confit Chalk Stream Trout

Vegetable Escabeche, Shellfish Rouille

Poached Native Lobster....+16 supp

Roast Onion Squash, Lobster Bisque, Sea Aster

MAINS

Potato Gnocchi

Spinach, Watercress, Slow Roast Tomatoes, Belper Knolle

Cornish Pollock

Coco Beans, Wild Mussels, Fennel

Cornish Crab Omelette

Spiced Brown Crab Butter, Tomato Vinaigrette

Cornfed Chicken

Hispi Cabbage, Preserved Lemon, Crisp Potato

Hereford Beef Tournedos.... 36 supp

Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES

Sautéed Wild Mushrooms ...12

Crisp Pomme Anna | Buttered Mash | Creamed Spinach | Green Salad |

Buttered Salsify | Sandy Carrots & Sunflower Seeds8 each

PUDDINGS

Chocolate Marquise

Candied Kumquat, Crème Fraiche

Buttermilk Panna Cotta

Last Of The Season Passion Fruit, Shortbread

Ice Creams & Sorbets

Vanilla, Guinness | Peach, Fragola Grape

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.