



Lunch Menu

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

Broccoli, Citrus and Pine Nuts
Roasted Broccoli, Pine Nut Panade and Orange

Roasted Wood Pigeon
Confit Leg, Red Cabbage Ketchup and Caraway

Cornish Cod Brandade
Soft Cooked Quail Egg and Olives

M A I N C O U R S E

Roasted Delicata Squash
Maple, Sage and Pumpkin Seed Granola

Skate Wing
Pearl Barley, Artichoke and Cep Crumb

Aged Mallard A L'Orange
Endive, Walnut and Bitter Leaves

D E S S E R T

Poached Blackberry and Young Coconut
Granola, Poached Blackberry and Jasmine

Seville Orange Toasted Brioche
Citrus, Yeast Caramel and Cointreau

Two British Cheeses
Served with Chutney, Fruit and Crackers

Three Courses £45

*Three Courses With a Glass of Champagne
and a 250ml Carafe of Wine £65*

*For food allergies and intolerances please alert your server.
Lunch menu is available Wednesday-Saturday for up to 8 guests.
A discretionary 13.50% service charge will be added to your bill.
Prices are VAT inclusive.*