



LUNCH

Monday 11th February
2 COURSES £22 || 3 COURSES £26

SNACKS

- Chorizo £4
- Ham hock croquettes, wild leek mayonnaise £4
- Bath chap, burnt apple £6
- Buffalo mozzarella, sea purslane £8.50
- Smoked cod's roe, cured egg yolk £8.50
- Brill head & collar, preserved lemon £12
- 1/2 Scottish lobster, langoustine butter £16

STARTERS

- Crepaudean beetroot, Sparkenhoe Blue, chicory, walnut
- Fish soup, saffron aioli, black olive
- Onion agnolotti, smoked mackerel & bacon stock
- Middle White pork & pistachio terrine, cornichons

MAIN COURSES

- Gnocchi, squash, king oyster mushroom, wild chervil, seeds & oats
- Cornish pollack, Tokyo turnip, green sauce, orange
- Middle White chop
- Shepherd's pie, sweetbreads, watercress, purple sprouting broccoli
- Belted Galloway mince on dripping toast
- Belted Galloway onglet 200g (£5 supplement)

SIDES

- Burnt leeks, egg vinaigrette, shallot £5
- Parsnips, honey, dripping breadcrumbs £6
- Confit potatoes £5.50

DESSERTS

- Capezzana olive oil ice cream, Maldon
- Burnt meringue, plum & cherry jam, lemon
- Yorkshire forced rhubarb & almond tart, creme fraiche
- Oglesfield, crackers, crab apple

If you have any allergies or intolerances please ask a member of our team for help with the menu