



**PRIVATE ROOM  
LUNCH - REDUCED A LA CARTE**

**SAMPLE MENU  
3 COURSES £35**

**SNACKS**

Salsiccia £4

Lamb croquettes, parsley mayonnaise £4

Buffalo Mozzarella, olive oil £8.50

Smoked cod's roe, cured egg yolk £8.50

Duck rillettes, pickled rhubarb, mustard cress £8

**STARTERS**

Vesuvio tomato, strawberry, onion, chervil, mint

Fish soup, Gubbeen crouton, black olive

Middle White pork & pistachio terrine, cornichons

**MAIN COURSES**

Basil gnocchi, tomato, onion, watercress, fromage blanc, chives

Cornish pollack, brown butter, lemon, capers, fermented ramson

Belted Galloway mince on dripping toast

Middle White chop

Belted Galloway onglet 200g

*Served with*

Cornish mixed leaves, croutons, preserved lemon

Broccoli, Parmesan

**DESSERTS**

Vanilla ice cream, raspberries, white chocolate, elderflower

Madagascan chocolate, orange, pistachio, olive oil

Lemon tart, burnt meringue, clotted cream

Oglesheild, crackers, fig & walnut chutney

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information