

2 course lunch £22

3 course lunch £28

Home-made bread and butter

To start

Soup, ask your waiter for today's soup £8 (v)

Whipped Blue cheese, walnut, filo, beetroot and chives
remoulade £8.50(v)

Smoked mackerel, peas, horseradish Chantilly, radish
tartare £9

Pate en croute, caramelised onion ketchup, lamb's
lettuce, capers, spring onion, parsley, gherkins. £10

To follow

Braised beef shin, leek, whole grain mustard, new
potatoes , kale, beef broth £17

Chicken fillet, cider sauce, broad beans, baby turnip,
Jerusalem artichokes £15

Confit salmon, asparagus, fennel escabeche, pomme
mousseline, lemon and dill caviar. £18

mushroom sausages, braised puy lentils in a tomato and
spices gravy, textures of squash, lentil crisp £14 (v)

Please notify your server of any dietary requirements. We will adapt as best
as we can

A discretionary 10% service charge will be added to your bill.