

Set Lunch Menu

3 Course 49.5

Cornish smoked haddock, leek vichyssoise, pomme mousseline & smoked roe bottarga (nuts)

English pea & elderflower tartlet, parmesan custard

King prawn & lobster raviolo, smoked hay butter, courgette & basil,

shellfish bisque (12 supplement)

Homemade tagliatelle, parmesan & pine nut crumb, basil

Newlyn cod, saffron & fennel ragu, tomato butter sauce

Sladesdown duck, fermented English cherries, Heritage carrots & pistachio

Cumbrian beef sirloin, triple cooked chips, salad, béarnaise

& peppercorn sauce (20 supplement)

Elderflower & lemon parfait, Gariguette strawberries

Araguani chocolate mousse, passionfruit ice cream, cocoa nib tuille

Selection of 3 cheeses from the trolley, crackers & chutney (6 supplement)