

Lunch Menu

3 Course 42 / 2 Course 35

Cured sea bream ceviche, prawn head emulsion, wasabi & lime,
shiso dashi tapioca crisp

Wye Valley asparagus, wild garlic, gremolata, hollandaise

King prawn & lobster raviolo, smoked hay butter, courgette &
basil, shellfish bisque (13 supplement)

Cornish monkfish tempura, braised puy lentils,
vadouvan beurre blanc, curry leaf oil

Middle White pork loin, English peas & smoked bacon,
charcuterie sauce

Cumbrian beef sirloin, triple-cooked chips,
béarnaise & peppercorn sauce (22 supplement)

Sides

Mashed Potato 7/ Tenderstem broccoli 7/ triple cooked chips 7

Hazelnut financier, salted caramel ice cream,
dark chocolate mousse

Caramelised Amalfi lemon tart, yoghurt sorbet, confit lemon

Selection of 3 or 5 cheeses (6.5/12 supplement)