

LUNCH

STARTERS

Chestnut mushroom soup, crème fraîche, chives

Crab cakes, brown crab aioli, watercress

Burnt leek with hazlenut pesto, brown butter

MAINS

Roast cod, coco beans, chorizo

Pork jowl, pomme purée, heritage carrots

Oven roasted cauliflower, beignets, walnut

DESSERTS

Clove and clementine panna cotta

Baked rice pudding, PX soaked prunes

Twanger cheddar, quince jelly, oat biscuits

2 courses £25

3 courses £30



Please inform your server if you have any allergies.

An optional 12.5 percent service charge will be added to your bill,
all of which will be distributed amongst our team.