

BAR • DINING • GARDEN

Lunch Menu

Served between 12.30pm-4pm

"Modern British cuisine with a focus on quality, simplicity & a clean execution" Martin Blake

Starters

Salmon - Citrus cured Loch Duarte salmon, confit lemon, mooli

Crispy hen's egg - Clarence Court Farm hen's egg, air-dried ham, vegetables a la grecque

Celeriac velouté - Croxton Manor stilton, apple, truffle oil (v)

Mains

Cornish cod - St Austell mussel broth, chorizo, compressed spinach Braised lamb shoulder - spiced lentil, tomato fondue, Ortiz anchovy Riso pasta - basil pesto, roasted courgette, aged parmesan (v)

Desserts

Muscavado tart - Agen prune, crème fraîche ice cream

Burnt butter parfait - spiced streusel, blackberry sorbet

Cheese plate - Four British cheeses, quince jelly, crackers

Two courses £30
Three courses £35

Sides

Creamed cauliflower, candied almond, golden raisin £5.50

Steamed tender stem broccoli, ginger, garlic £5.50

Home cooked chips, Rosemary salt £5

Bitter leaf salad £5

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.

