



Lunch - 2 courses £29.50 / 3 courses £32.50

Starters

3 Little pigs terrine, pear chutney & grilled sourdough (G,SD)

Burrata, Heritage tomato salad (D,SD)

House cured salmon, pickled shallot & preserved lemon (F,G,SD)

Mains

Charcoal grilled rib eye 250gr (**£10 supplement**) (D,Mu,SD)

Triple cooked chips, house salad & Bearnaise sauce

Roasted chicken (D,G,SD)

Pearl Barley & cauliflower, sprouting broccoli

Salmon (F,D,SD,Mu)

Crushed potatoes & Heritage tomato

Caramelised red onion & Gruyere quiche (E,D,G,SD,Mu)

Triple cooked chips, crispy onions & house salad

Dessert

Eton Mess, mixed berries & strawberry sauce (G,D,E)

Peach cake, mango sorbet (G,D,E,SD)

British cheese plate & house chutney (G,D,SD) (Supplement £5.00)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT