



Lunch - 2 courses £32.50 / 3 courses £37.50

Starters

SMOKED HAM & CHICKEN TERRINE (G,SD,E,MU)

Baby gem, mustard mayo & pickles

SEVEN & WYE SMOKED SALMON (F,G,D,SD)

Jersey potato salad, crispy capers & Avruga caviar

CHERRY TOMATO GAZPACHO (SD,G)

Panzanella garish, basil oil

Mains

CORNISH LAMB BELLY (SD,CE,D,E)

Crispy slow braised, peas, leeks, lettuce, mint butter & red wine jus

GRILLED CORNISH MACKEREL (F,D,E,SD)

Jersey potato salad, green sauce & radish

ROASTED CAULIFLOWER STEAK (D,SE)

Cauliflower purée, burnt apple & pickled walnut

Dessert

LEMON MERINGUE PIE, LEMON & BASIL SORBET (G,D,E)

ENGLISH STAWBERRY & WHITE CHOCOLATE TRIFLE (G,D,E)

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)
Mollusks (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