



Lunch - 2 courses £37.50 / 3 courses £42.50

Starters

HAM HOCK TERRINE & ASPAGUS (G,D)

Asparagus custard, peas & basil oil

MERCER PRAWN COCKTAIL (C,E,SD,MU,G)

Marie Rose sauce, melon, avocado, cucumber & baby gem salad

BURRATA & HERITAGE TOMATOES (SD,D,G)

Pickled shallot, crispy onion, Wild garlic oil

Mains

ROAST CORN FED CHICKEN (F,E,SD,G,D)

Charred baby Gem, Caesar dressing, caramelized bacon crumb & chives

PETERHEAD POLLOCK (F,SD,D)

Crushed Jersey potatoes, asparagus, peas, caviar sauce

PEAS. LEEK & CHEDDAR QUICHE (D,SE,G,E)

Tomato salad, pickled shallot & crispy onion

Dessert

CHOCOLATE & CHERRY SLICE, CHERRY SORBET & CRUMBLE (VEGAN - S)

ENGLISH STAWBERRY TART & PISTACHIO ICE CREAM (G,N,D)

BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,D,SD)

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