



2 COURSE £35 / 3 COURSE £37.50

Monday to Sunday up to 8 guests - 12noon to 4.30pm

STARTERS

CHERRY TOMATO GAZPACHO

Heritage tomatoes, Kalamata olives, basil, cucumber & Focaccia crouton (SD,G)

SEVERN & WYE SMOKED SALMON RILLETTE

Dill pickled cucumbers, radish, horseradish, seeded cracker (F,MU,M,E,SE,G)

CORNISH CHICKEN & SMOKED SUFFOLK PORK TERRINE

Balsamic pickled onions, Pommery mustard & mini bread loaf (SD,G,E,M,MU)

MAINS

OLD GLOUCESTER SPOT PORK CUTLET

Burnt apple, Welsh rarebit & crispy onions (M,G,MU,SD)

LOCH DUART SALMON FISHCAKE

Buttered spring greens, white wine velouté, Tartare sauce & caviar (F,G,E,M,SD,MU,C)

BBQ MISO HISPY CABBAGE

Peanut sauce, pickled chillies, charred lime & coriander
(S,N,SD - Vegan)

DESSERTS

STRAWBERRY & CREAM

Vanilla soft ice cream, Kentish strawberries, strawberry compote, lime & crumble (SD,M,E,G)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) 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