

Set Lunch Menu

One Course £19, Two Courses £25, Three Courses £30

STARTERS

Tuna

Blood Orange Sauce, Beetroot Puree, Beetroot Cracker & Nasturtium Oil (GF)

Chicken Liver Parfait

Smoked Fish Roe & Pickled Mushroom Rye Bread

Seasonal Roasted Turnip

Fried Buck Wheat, Spring Onion, Oil, Sesame Sauce (V,GF,VE)

Pea Soup

Jerk Black Bean Stuffed Cabbage (V,GF,VE)

MAINS

Soy Braised Beef Short Rib

Yam Puree & Sesame Green Beans (GF)

Caraway Crusted Duck Breast

Sauerkraut, Duck Fat Hassle Back Potato & Marjoram Oil (GF)

Prawn Ravioli

Black Garlic Consomme & Chorizo Oil

Stuffed Squash

Buck Wheat Stuffing, Caraway Seed Crust, Black Garlic Puree & Pickled Onion (V,VE)

DESSERTS

Chocolate Tart

Orange Textures

Sticky Toffee Pudding

Whiskey Caramel Sauce & Smoked Ice Cream

Mascarpone

Pistachio Custard, Coffee Gel & Caramel Sponge

Salted Millionaire Ice Cream Sundae (GF)

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try to cater for all requirements where possible, but a trace may be present. Please ask your server for specific allergies. 10% Service Charge will be added to your bill.

V-Vegetarian, VE-Vegan, VR-Vegan on request, N-contains Nuts, GF-Gluten free, GR-Gluten free on request.