

Lunch Set Menu

Two-Courses £30pp Three-Courses £36pp

> Available: 12 - 3pm Tuesday - Saturday

Starters

Spiced squash soup, sage croutons, chili oil, squash butter (v)
Pan fried scallops, sweetcorn velouté, brown butter crumb, charred corn
Duck leg terrine, brioche croutons, fig chutney gel, herb oil

Main

Guinea fowl breast, croquette, pomme purée, braised savoy cabbage, jus Pan fried cod, onion puree, buttered leeks, Chardonnay sauce Butternut squash risotto, sage oil, shaved Parmesan (v)

Desserts

Cappuccino crème brulée Lemon posset, raspberry gel, lemon biscuit crumb, lemon balm Fruit and sorbet

Please advise dietary requirements and allergies upon booking. A discretionary service charge of 12.5% will be added to your bill.