



Set Lunch Menu

2 Courses for £15

3 Courses for £18

STARTERS

Burrata from Puglia & Heirloom beetroot
Fresh orange & pink grapefruit, almond & extra virgin olive oil

Homemade Artichoke pickled herring
Fragrant red cabbage & green apple salad

Confit Gressingham duck leg
Celeriac remoulade with wholegrain mustard

MAINS

Hand rolled fresh pappardelle pasta & grated aged cheddar
Seasonal wild mushrooms & truffle sauce (v, vg option available)

Pan roasted fillet of Scottish salmon
Crushed onion squash, Spanish chorizo sauce

Oven roasted cornfed chicken thigh
Fondue of savoy cabbage, red wine & shallot sauce

DESSERT

Soft banana & muscovado cake
Jamaican coconut sorbet & poached pineapple (v)

Assortment of ice cream & fruit sorbet

Selection of artisan cheeses
Hand baked biscuits & chutney