



LUNCH MENU



STARTER

GRAVADLAX

A TARTAR OF GRAVADLAX WITH PICKLED LEMON, BUCKWHEAT BLINI AND QUININE SORBET

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HAM, EGG AND CHIPS

SMOKED HAM HOCK TERRINE WITH POACHED PINEAPPLE, QUAIL EGG AND PURPLE CHIPS

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KOFTA

SWEET POTATO KOFTAS WITH SWEET CHILLI JAM, MANGO, SPRING ONION AND TZATSIKI

MAIN COURSE

PHEASANT

BREAST OF PHEASANT AND ITS OFFAL, BRAISED RED-BEET CABBAGE,
CAMELIZED CELERY AND MUSHROOM DUXELLE

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TROUT

CONFIT TROUT WITH ALMOND BUTTER, BROCCOLI PURÉE, ROAST SALSIFY AND CHOPPED EGG

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GOAT CHEESE

RED ONION TART TATIN, SMOKED ONION PURÉE, BAKED GOAT CHEESE AND CRISPY SAGE

DESSERT

CHOCOLATE

HOT CHOCOLATE FONDANT WITH CAMELIZED BANANAS AND COFFEE MARSHMALLOW

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LIME AND COCONUT

RUM BABA IN LIME WITH COCONUT PANNA COTTA, PINA COLADA ICE CREAM AND CONFIT PASSION FRUIT

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CHEESE (as an additional course supplement £9.50)

SELECTION OF FRENCH AND BRITISH CHEESES FROM THE TROLLEY

3 COURSES MENU £30

2 COURSES MENU £25

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL