

Classic Set Lunch

3 Courses 35

Potato & onion seed sourdough, whipped butter (1,3,9,12) (v) 5.5

Starters

Whipped smoked cod roe, pickled cucumber, dill, rye bread crisp (3,7,13)

Cashew hummus, harissa, seeded crackers (1,2,3,6,8,9,12,13) (v)

Heritage beetroot tartar, citrus ricotta, aged balsamic (1,3,8,9,12,13) (v)

Mains

Chalk stream trout, caper & raisin puree, cauliflower, radish (7,9,13)

Corn fed chicken breast, tandoori spices, poached carrot, pine nuts (1,3,8,9,10,11,13)

Creste di Gallo, Hen-of-the-woods mushroom, aged Parmesan (3,6,9,13)

Sides

Cornish potatoes, garlic & herb butter (9) (v) 6

Koffman's skin on fries, truffle & Parmesan (9) (v) 11

Shredded carrot salad & Pommery mustard dressing (11,13) (v) 6

Koffman's skin on fries, rosemary salt (v) 6

Baby gem lettuce & herb vinaigrette (11,13) (v) 5

Desserts

Kiwi mousse, citrus & rosemary (6,7,8,9)

Rhubarb & coconut, candied ginger (1,3,8,13) (v)

Smoked chocolate crèmeux, whiskey caramel, crystallised pecan (1,2,3,6,7,8,9)

Seasonal cheeses, red onion marmalade, Neal's Yard crackers (1,3,6,8,9,10,11,12,13) (suppl.) 8

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin

A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate

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calories

