

Lunch

Available Monday to Friday 12pm - 2.30pm

Lunch | Three course | 39 per person

Wine lunch | Three course & wine pairing | 61 per person

Starters

please select one of the below

Venison carpaccio

Pumpkin hummus, blackberry dressing | MU, SU, SE, C

Broccoli soup v

Colston basset blue cheese, crispy garlic | M

Whisky cured salmon

New potato salad, sauce gribiche and crispy shallot

F, S, E, MU, SU, C

Burrata

supplement 9

Courgette chutney, purple basil pesto and lemon oil dressing | M, SU, C

Smoked duck breast

supplement 11

Capers, lovage mayonnaise, Good Earth mizuna cress

M, SU, E, MU, C

Wine Pairing

please select one of the below

Verdejo Silga, Rueda, Spain, 2020

Nero d'Avola Sherazade, Donnafugata, Sicily, Italy, 2019

Mains

please select one of the below

Roasted hake

Braised fennel, courgette, broad bean & pomelo dressing
SU, F

Corn-fed chicken

Peas, smoked bacon, pearl onion, grain
mustard sauce | M, MU, SU, CE

Cauliflower & parmesan gnocchi v

Rocket & rasin pesto, red shiso | E, M, C, SE, S, SU

Black Angus beef fillet

supplement 25

Sauté snails with tomato & smoked bacon, crispy purple
artichoke, red wine jus | C, M, SU, MO, CE

Wild sea bass

supplement 14

Green lentil, confit lemon and razor clam stew, sea herb
salad | M, F, MO, CE, MU, SU

Wine Pairing

please select one of the below

Pouilly-Fumé Domaine Chauveau, Loire, France, 2021

Cabernet-Merlot Garnacha, Villa D'Orta, Somontano, Spain, 2019

Sides

Tiptoe Farm potato mash

7

Glastonbury organic whey butter | M

Rocket & pear salad vg

6

Cider dressing and green beans | SU

Heritage baby carrots vg

7

Coriander and onion seeds, carrots juice dressing | SU

Artisan sourdough & organic whey butter v

5

C, M

Desserts

please select one of the below

Chocolate brownie

Caramelia, banana, praline | C, E, M, N, S

Kirkham's Lancashire cheese

Cherry puree, sourdough | C, M

Lemon curd

Sponge, strawberries | E, M, SU

White chocolate parfait

Mango, yuzu | C, E, M, P, N, S

Set custard

supplement 5

Strawberries, white chocolate | E, M

Dessert Wines

supplement 12

Dolc Mataró Alella, Catalunya, Spain, 2019

Mad Tokaji Late Harvest, Hungary, 2017

Tawny Port Delaforce Port, Real Companhia Velha, 10YO

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide