



### Lunch Menu

£65

### Starters

#### Burrata v

Smoked burrata, watermelon, black olive crumb  
basil & lime

#### Ricotta tartlet v

Lemon ricotta, kitchen garden vegetables, pastry case

#### Beef tartare

Aged beef, confit egg yolk, bloody Mary puree  
nasturtium, seeded tuille

#### Consommé v

Tomato consomme, heritage Tomato, cucumber, focaccia croutons, pickled shallots

#### Sea Bass ceviche

Line caught bass, grapefruit, avocado puree, jalapeño  
coriander, citrus dressing

#### Salmon

Citrus cured, avocado puree, spring onions, apple dashi

### Mains

#### Beef

Roast beef, roast potatoes, glazed carrot, spring greens, cauliflower cheese  
red wine jus, Yorkshire pudding, horseradish soubise

#### Pork Belly

Rolled Tamworth pork belly, roast potatoes, glazed carrot, spring greens  
cauliflower cheese, pork jus, apple sauce

#### Chicken

Corn fed chicken breast & leg, roast potatoes, glazed carrot, spring greens, cauliflower  
cheese, chicken jus

#### Halibut

Fillet, kitchen garden vegetables, sauve vin jaune, charcoal tuille

#### Cod

Loin of cod, saffron potatoes, fennel, sun dried tomatoes, baguette crouton, chive aioli,  
Bouillabaisse sauce

#### Papardelle Ripiene v

House made pasta, goats curd, globe artichokes  
Lemon, chives, artichoke velouté



## Desserts

### Strawberry Velouté

English strawberries, whipped cream, orange  
caramelised puff pastry

### Chocolate Mint v

54% chocolate cremaux, mint gel, fresh mint icecream

### Orange Mousse

Orange blossom honey mousse, honeycomb, orange insert  
honey tuille

### Tropical Savarin

Tropical fruit brunoise, Chantilly soaked brioche, orange curd

### Cheese

Selection of cheeses, chutney, grapes  
homemade crackers

### Sorbet Selection v

Selection of season sorbets