

Lunch Mon-Fri



2 Courses | £33pp

3 Courses | £38pp

inc. house wine or soft drink

## Set Menu

Cantaloupe melon gazpacho  
pickled melon | kefir lime oil

Confit Creedy Carver duck  
hoisin bbq reduction | charred cucumber | daikon slaw

Tandoori cured monkfish  
raita | garam fried okra

Crab dumplings  
crayfish & caper beurre noisette

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### Portobello Kyiv

garlic cashew curd | artichoke | broadbean | chilli | tomato reduction

### Provolone chioux fritters

panzanella | chive mascapone | smoked almond Toscana pesto

### Flat iron steak

pan fried medium rare | chimichurri | crispy shallots | watercress | chips

### Pork tenderloin

date & almond stuffing | almond croquette | prosciutto fine beans | calvados velouté

### Lamb rump (£2 extra)

green Tabbouleh | rose harissa | tahini

Charred courgette & mangetout

£3.5

Mixed leaves salad

£3.5

Jersey Royal potatoes | herb butter

£3.5

Chunky chips

£3.5

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### Sorbet du jour

Wye Valley strawberry crème brûlée

strawberry blondie

Gooseberry and coconut rum pannacotta

elderflower meringue | white chocolate soil | raspberry

Dark chocolate nemesis

orange creme fraiche | pistachio praline

Selection of seasonal cheeses

crackers | quince membrillo (£2 extra)