

Lunch Mon-Fri



2 Courses | £32pp

3 Courses | £37pp

inc. house wine or soft drink

Set Menu

Cantaloupe melon gazpacho
pickled melon | kefir lime oil

Yakitori oyster mushroom

Vietnamese summer roll | peanut | pickled ginger & carrot salad

Tandoori cured monkfish (£1 extra)

raita | garam fried okra

Salt cod bacalaito fritters

pineapple hot sauce | ensalada verde | avocado & lime dressing

Portobello Kyiv

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

North African briouat

smoked tomato & goats cheese lentils | harissa | preserved lemon | cauliflower couscous |

Romesco sauce

Flat iron steak

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

Pan roasted guinea fowl supreme

wild garlic Pomme Anna | charred hispi cabbage | mushroom Madeira sauce

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

Sorbet du jour

Banoffee pie

banana cream | caramel | gingernut base

Wye Valley strawberry crème brûlée

strawberry blondie

Gooseberry and coconut rum pannacotta

elderflower meringue | white chocolate soil | raspberry

Selection of seasonal cheeses

crackers/ quince membrillo (£2 extra)

