

Saturday Lunch Menu

2-courses £45.00

3-courses £60.00

SNACKS

OUR BREAD
Hendo's butter

To Start...

HAND DIVED ORKNEY SCALLOP
apple & cucumber salad, scallop roe parfait,
watercress & lemon thyme sauce
(£5.00 Supplement)

BEEF TARTARE
Confit egg yolk, Nasturtium, Marmite crumpet,
Old Winchester

CHARRED CORNISH MACKEREL
jalapeno & green tomato, green strawberries,
buttermilk & siracha granita

BUTTERNUT SQUASH TORTELLINI
pumpkin seed granola, sage hollandaise

To Follow...

CORNISH STONE BASS
salsify, saffron potatoes,
smoked butter sauce, Isle of Wight
tomatoes

PACKINGTON FARM CHICKEN
chicken fat focaccia, harissa leeks,
caramelised leeks

SALT BAKED CELERIAC STEAK
miso apple caramel, hassleback potatoes,
fennel, shallot & tarragon

CREEDY CARVER DUCK
baby beetroot, duck leg and cherry
bonbon, fermented cherry BBQ glaze,
Lapsang Souchong sauce
(£5.00 Supplement)

SIDE - £5.00

*Seasonal Greens, tender-stem broccoli &
brown butter crumb*

To Finish...

Braised leeks, Leek emulsion

CEREAL MILK PANNA COTTA
blueberry and pumpkin seed granola,
blueberry ice cream

'TIRAMISU'

*coffee liquor gel, spiced ginger cake, chocolate cremeux,
crystalised hazelnuts and mascarpone ice cream.*

RASPBERRY SOUFFLE
white chocolate ice cream

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK

