

LUNCH MENU

OUR BREAD

Henderson Relish butter

TO START

CONFIT LAMB BELLY

black garlic, lamb broth, turnips & peas

ISLE OF WIGHT TOMATOES

lovage pesto, tomato essence, pumpkin seed crackers & goats curd

CURED LOCH DUART SALMON

dill mayonnaise, yoghurt granita, smoked belly

TO FOLLOW

ISLE OF GIGHA HALIBUT

brown shrimp ravioli & cucumber and nori beurre blanc

FREE RANGE PACKINGTON CHICKEN

**broccoli, wild mushroom sauce,
duck fat rosti & 36 month parmesan**

SUMAC SPICED BUTTERNUT SQUASH

cous cous, courgette fritter, saffron yoghurt & tagine sauce

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

ENGLISH CHERRY PARFAIT

almond milk gel & tarragon meringue

BULLION CHOCOLATE DELICE

raspberry sorbet & peanut butter

BLACKCURRANT SOUFFLE

blackcurrant leaf ice cream, liquorice custard

2-courses – 34 pounds

3-courses – 42 pounds

If you have any dietary requirements, please find a member of the team