

LUNCH



- Heritage Tomato Salad - *Grilled peppers, charred onions, focaccia, balsamic* 10
- Tuna Tataki - *Watermelon, avocado, wasabi, coriander, sesame* 11
- Crayfish Salad - *Fennel, grapefruit, green beans, peas, lemon dressing* 14
- Salmon Gravavlax Bagel - *Dill mayonnaise, pickled shallots, rocket cress* 11
- Avocado Toast - *Poached eggs, crushed avocado, chilli, rye bread* 11
- Moroccan Chicken Salad - *Halloumi, Israeli cous cous, aubergine, cauliflower* 13
- Sticky Quail Legs – *Aubergine, malted shiitake, peanut, miso, coriander* 14
- Ricotta Tortellini - *Spinach, pine nuts, parmesan, lemon dressing* 18
- Cajun Chicken Burger- *House pickles, tomato, gem lettuce, sriracha mayonnaise* 13
- Beef Burger - *cheddar, house pickles, tomato relish, fries* 15
Add smoked bacon 1.5
- Charcuterie Board - *Cured meats, house pickles, sourdough* 13/18

SIDES 4

Baby Gem & Tomato Salad / Smoked Salmon / Avocado & Chilli /
Sourdough / Moroccan Cous Cous / Fries & Rosemary Salt /

DESSERTS

- Madeleines, Lemon Curd, Blueberries, Elderflower Gin & Tonic Jelly, Lemon Sorbet 8
- Peanut Parfait, Cherries, Chocolate Crumb, Caramelized Popcorn, Raspberry Sorbet 7
- Garriguettes Strawberries, Vanilla Mousse, Amoretti Biscuit, Basil, Strawberry Sorbet 7.5
- Selection of Four British & French Cheeses, Seasonal Garnish, Walnut Bread 15
- Selection of Seasonal Ice Creams and Sorbets 5

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team.