

## LUNCH



Heritage Tomato Salad - *Grilled peppers, charred onions, focaccia, balsamic* 10

Tuna Tataki - *Watermelon, avocado, wasabi, coriander, sesame* 11

Salmon Gravavlax Bagel - *Dill mayonnaise, pickled shallots, rocket cress* 11

Crayfish Salad - *White asparagus, grapefruit, green beans, peas, lemon dressing* 15

Avocado Toast - *Poached eggs, crushed avocado, chilli, rye bread* 10

Moroccan Chicken Salad - *Halloumi, Israeli cous cous, cauliflower, aubergine* 13

Charcuterie Board - *Cured meats, house pickles, sourdough* 12/18

Cajun Buttermilk Chicken - *Thai banh mi salad, sriracha mayonnaise* 13

Beef Burger - *Smoked bacon, cheddar, house pickles, tomato relish, fries* 15

Parmesan Gnocchi - *Broad beans, peas, girolles, courgette, goats curd* 18

### SIDES 4

Fries & Rosemary Salt / Avocado & Chilli / Baby Gem & Tomato Salad

Grilled Broccoli & Smoked Anchovy Butter /

Thai Banh Mi Salad / Moroccan Cous Cous / Smoked Salmon

### DESSERTS

Madeleines, Lemon Curd, White Chocolate, Pistachio Ice Cream 7

Dark Chocolate Mousse, Banana, Peanut Praline, Vanilla Ice Cream 7

Poached Peach, Vanilla Mousse, Lemon Balm, Raspberry Sorbet 7

Selection of Four British & French Cheeses, Seasonal Garnish, Walnut Bread 15

Individual Portion of Cheese with Seasonal Garnish, Walnut Bread 4

Selection of Seasonal Ice Creams and Sorbets 5

**Chef: Elliot Miller**