

Lunch & Prix Fixe Menu

1 Course **£15** | 2 Courses **£20** | 3 Courses **£25**

Served 12-2.30pm | 6-6.30pm (First Floor Restaurant)

12-2.30pm | 6-9pm (Ground Floor Bar & Dining)

Glass of house white or red **£6**

Picpoul de Pinet, Languedoc, 2025 | **Vendimia Seleccionada**, Rioja, Spain, 2022

Starter

Soup of the day

Octopus citrus | pepper | mint

Mussels rocquette cider | calvados | cream

Duck rilette pickles | sourdough

Mushroom parfait root crisp | onion relish | sourdough (v)

Courgette & cucumber salad feta | walnut | mint (v / vegan optional)

Main Course

Rump steak charred onion | fries | peppercorn sauce

Fillet tail charred onion | fries | peppercorn sauce (£5 supplement)

Chicken breast bean & pea fricassée | chicken jus

Fried plaice tartare sauce | ratte potato

Confit trout mustard & dill sauce | ratte potato

Crab linguine chilli | lemon | bisque

Beef burger stilton | pancetta | tomato | lettuce | fries

Grilled chicken burger maple glaze | tomato | lettuce | fries

Risotto gruyère | parmigiano | taleggio | gorgonzola (v)

Grilled beetroot goats cheese | pistachio (v / vegan optional)

Side Dishes

All side dishes **£5** each

Fries

Ember roasted Ratte potatoes

Charcoal roasted carrots

Grilled tenderstem

Green salad

Dessert

Dark chocolate crèmeux pear | hazelnut | seed crunch

White chocolate crèmeux eton mess

Whipped cheesecake strawberry | meringue

Grapefruit granita campari | olive oil

Please ask about allergens and inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.