

## Lunch & Prix Fixe Menu

Served 12-2.30 | 6-6.30pm (all evening on the Ground Floor)

1 course **£15** | 2 courses **£20** | 3 courses **£25**

### First course

#### Soup of the day

**Octopus** citrus | pepper | mint

**Mussels** rocquette cider | calvados | cream

**Pigeon breast** beetroot | Hennessy raisins | chicory | walnut dressing

**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 suppliment)

**Chicken breast** pea & bean | baby gem | pancetta

**Beer battered plaice** tartare sauce

**Poached trout** mustard & dill sauce

**Crab linguine** chili | lemon | bisque

**Burger** stilton | pancetta | tomato | lettuce | fries

**Chicken burger** tomato | lettuce | fries

**Roast beetroot** goats cheese | pistachio (v)

### Side dishes

All side dishes **£5** each

**Fries**

**Ember roasted Ratte potatoes**

**Charcoal roasted carrots**

**Grilled tenderstem**

**Green salad**

### Desserts

**Dark chocolate crèmeux** pear | hazelnut | seed crunch

**White chocolate crèmeux** merigne | raspberry

**Whipped cheesecake** strawberry | merigne

**Lemon granita** Limoncello | 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.

HOOK