



LUNCH MENU

Two Courses 29 | Three Courses 35
Served Wednesday to Friday -12pm to 3pm

STARTER

Chicken Liver Parfait

Beetroot Jam, Sorrel, Puffed Rice, Winter Leaves

Line Caught Mackerel

Granny Smith, Wasabi, Yoghurt, Tomato Water GF

Caramelised Pumpkin Velouté

Fried Seed Migas, Charred Corn, Goats Curd GF, V, Vegan alt.

MAIN COURSE

Suffolk Chicken

Winter Truffle, Chicken Fat Rosti, Cauliflower Cheese Pure, Chicken Butter Sauce GF

Cod

Warm Tartare Sauce, Parmesan, Seaweed Potatoes GF

Roast Cep Pithivier

Chestnut Velouté, Hispi Cabbage, Pickled Shimeji V, GF

SIDES

Hand Cut Chips Chicken Skin Salt £6.50
(Grana Padano & Truffle + £2)

Confit Garlic Pomme Purée V, GF £6.50

Tandoori Carrots, Wirral Watercress, Natural Yoghurt V, GF £6.50

BBQ Brussel Sprouts Caramelised Artichoke, Maple, Crispy Chilli, Chestnut V £6.50

Waldorf Salad Walnuts V, GF, N £6.00

DESSERT

Apple Crumble Tart Cinnamon Gelato V

Bakewell Tart Raspberry Sorbet, Cherry Jam Vegan, N

Caprese Cake Dark Chocolate Sponge, Vanilla Gelato GF, V, N

Selection of British Cheeses N + £7.50

Pickled Onion, Candied Walnuts, Ginger Fruit Loaf, Quince Paste, Sourdough Crackers

Full allergen information is available upon request from your server.

We cannot guarantee that our dishes are 100% free of allergens due to all food being prepared in one kitchen.

An optional service charge of 10% will be added to your bill.

