



Lunch Menu

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

Today's Bread & Butter

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 Purée, 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 + **£6.5** (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, Apple, Celery, Grapes ^{V, GF, N} + **£6**

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.