



Set Menu

Bread and snacks

Sourdough, whipped brown butter 4

Seasonal pickles 3.5

Starters

Cauliflower soup, pickled shallot and lemon oil, focaccia

Barbecued sprouting broccoli, pumpkin seed puree, salsa matcha, lime

Pate, rhubarb and cider chutney, toasted focaccia

Main Courses

Pan roasted chicken breast, vadouvan spiced hispi, crispy onions, lime pickle

Salt baked celeriac, sesame, hispi cabbage, tofu and almond cream (n)

Torched sea bream fillet, red cabbage, mango and macadamia, BBQ (n)

Sides

Truffle and parmesan chips 4

Lincolnshire Poacher leek mornay 6

Watercress and pickled walnut dressing (n) 4.5

Sweets

Parkin, chantilly cream, salted caramel sauce

Poached conference pear, praline cream, rosemary caramel (n)

Armagnac prune semifreddo, brandy snap biscuit

2 Courses 19 / 3 Courses 22

Lunch: Monday - Saturday (12-2.30pm)

Early Dinner: Monday - Thursday (6-7pm)

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.

(n) = contains nuts