

Set Menu I 2 Courses lunch menu £27

STARTERS

Pea & mint soup, goat's curd

Stuffed courgette flower, almonds & nasturtiums

Mackerel, avocado, gooseberry compote, dill

MAINS

Pan-fried hake, white beans, asparagus, wild garlic, butter sauce

Dry-aged beef burger, Applewood Cheddar, fig ketchup, wholegrain mustard, fries

Nettle dumplings, peas, broad beans & gem hearts, pickled lemon

SIDES

Mixed leaf salad, lemon dressing 4.5

Chantenay carrots, tarragon dressing 4.5

Creamed spinach 4.5

Roasted beetroot, grape vinaigrette 4.5

Fries, plain or with truffle & parmesan 4.5 / 5.5



Set Menu 2 3 Courses lunch menu £31

STARTERS

Pea & mint soup, goat's curd

Stuffed courgette flower, almonds & nasturtiums

Mackerel, avocado, gooseberry compote, dill

MAINS

Pan-fried hake, white beans, asparagus, wild garlic, butter sauce

Dry-aged beef burger, Applewood Cheddar, fig ketchup, wholegrain mustard, fries

Nettle dumplings, peas, broad beans & gem hearts, pickled lemon

SIDES

Mixed leaf salad, lemon dressing 4.5

Chantenay carrots, tarragon dressing 4.5

Creamed spinach 4.5

Roasted beetroot, grape vinaigrette 4.5

Fries, plain or with truffle & parmesan 4.5 / 5.5

PUDDINGS



Set Menu 3 £39

STARTERS

English peas, ricotta, broad beans, radish, pickled cucumber

Mackerel, avocado, gooseberry compote, dill

White Park beef tartare, bone marrow, crispy tendon

MAINS

Pan-fried trout, courgette, pickled lemon, hazelnut gremolata

Castlemead chicken, pancetta, pea, baby gem, baby onions

Artichoke, Tropea onion, sunflower seeds, nasturtium

PUDDINGS



Set Menu 4 £46

STARTERS

English peas, ricotta, broad beans, radish, pickled cucumber

Mackerel, avocado, gooseberry compote, dill

White Park beef tartare, bone marrow, crispy tendon

Black pudding, cognac, apple salad

MAINS

Pan-fried trout, courgette, pickled lemon, hazelnut gremolata

Castlemead chicken, pancetta, pea, baby gem, baby onions

Artichoke, Tropea onion, sunflower seeds, nasturtium

Traditional breed beef sirloin, aubergine, pickled radish

PUDDINGS



Set Menu 5 Sunday menu £39

STARTERS

English peas, ricotta, broad beans, radish, pickled cucumber

Mackerel, avocado, gooseberry compote, dill

White Park beef tartare, bone marrow, crispy tendon

MAINS

Traditional breed beef sirloin

Salt marsh lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

Artichoke, Tropea onion, sunflower seeds, nasturtium

PUDDINGS