



SAMPLE SET LUNCH MENU (14 NOVEMBER 2018)

TWO COURSES – 20
THREE COURSES – 23

STARTERS

Cornish deep-sea mussels, sobrassada & sherry
Treviso, pear, walnut & gorgonzola salad (N)

MAINS

Spaghetti, pumpkin, sage & brown butter
Plaice, fennel & sea herbs
Onglet & Sarawak pepper sauce

DESSERT

Green apple sorbet
Fig, heather honey & almond cake (N)
Tunworth & crackers with apple & redcurrant chutney

EXTRAS

Parker House rolls – 3
Dripping fries – 4
Green salad – 4
Mashed potato & Senia olive oil – 5
Buttonhole kale, garlic & anchovy – 4
Charred hispi cabbage & aioli – 4

(N) contains nuts

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.