



Lunch Menu

2 courses £12.5

3 courses £15.5

STARTERS

Main course only £11.0

Seared pigeon, asparagus, rhubarb, pickled grapes

Pea soup, marjoram, sour dough

Heirloom tomato salad, whipped goats cheese

MAINS

Chicken breast, shiitake mushrooms, kale, peas,
pomme purée

Asparagus, wild mushroom & truffle risotto

Sea bream, chorizo, red pepper, potato

Iberico pork shoulder, black haggis, carrot purée &
heritage carrots

SIDES

Hand cut chips/Garlic chips/Truffle mayo & parmesan 4/4/4.5
chips

Jersey Royal potatoes, herb butter 4.0

Warm bulgar wheat salad, pomegranate, lemon, parsley 4.0

Asparagus, truffle, parmesan 5.0



DESSERT

Lemon posset, rhubarb jelly, gingersnap

Carrot cake crème fraiche, confit orange

Raspberry or banana ice cream

Pear or passionfruit sorbet

Selection of cheeses, oatcakes, quince, pickled grapes
(£4 supplement)

Selection of homemade petit fours, with tea or coffee

ALL OF OUR DISHES ARE MADE FRESH TO ORDER, PLEASE ALLOW TIME FOR CERTAIN ITEMS.
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES