



Lunch Menu

2 courses £12.5

3 courses £15.5

Main course only £11.0

STARTERS

Smoked ham hock terrine, piccalilli, cornichons

Broccoli & blue cheese soup, walnut

Scottish strawberries, charred halloumi, pea shoots

MAINS

Chicken breast, peas, kale, pancetta

Mushroom & truffle pithivier, courgette, summer squash

Salmon fillet, fennel, tarragon, tomato risotto

Charred mackerel, potatoes, beetroot, salsa verde

SIDES

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

Jersey Royal potatoes, herb butter 4.0

Warm bulgar wheat salad, pomegranate, lemon, parsley 4.5

Roasted courgette & squash, garlic, chilli 4.0

A 10% service charge will be added to tables of 8 & over



DESSERT

Basil and Lemon panna cotta, poached berries,
elderflower sorbet

Salt caramel chocolate tart, banana & cocoa nib ice cream

Cherry & pistachio or pineapple & coconut ice cream

Passion fruit or strawberry 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