



LUNCH MENU

Monday to Saturday 12 noon to 2.30pm

2 COURSES £16.95 | 3 COURSES £18.95

STARTERS

Seasonal Soup of the Day (V)

Confit Duck

Roast Fig & Winter Truffle

Smoked Salmon

Lemon, Caper & Shallot

Garden Beetroot

Horseradish & Tarragon (V)

MAINS

Chicken

Garlic & Thyme Potato, Forestiere Sauce

Fish Gratin

Seasonal Greens & Lemon & Thyme Butter

Risotto

Wild Mushroom & Blue Cheese (V)

Venison Pie

Creamed Potato & Spiced Red Cabbage

PUDDINGS

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Homemade Sorbet

Apple, Black Cherry & Raspberry

Dark Chocolate

Sour Cherry & Pistachio

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to tables of 8 or more.