

Breads

Rosemary Focaccia Pain de Campagne 3
Olive Oil, Dukkah & Butter

To Start

Torched Mackerel, Red Cabbage Slaw, Burnt Apple Purée 7.5

Steamed Clam Risotto, Sweetcorn, Spring Onion, Aged Parmesan 7.95

Seared Scallops, Celeriac Purée, Pear, Cider & Chilli Chutney, Celeriac Crisp 10.5

Pressed Chicken Terrine, Herb Emulsion, Mustard Leaf 6.5

Forest Fungi Mushrooms, Soft Boiled Duck Egg, Garlic Toast 6.5

Main Course

Grilled Whole Plaice, Baby Potatoes, Green Beans, Garlic & Herb Butter 14.5

Baked Hake Fillet, Butternut Squash Veloute with Chilli & Coconut,
Coriander Yogurt 14.5

Prosecco Battered Fillet of Brill, Minted Garden Pea Ketchup,
Triple Cooked Chips 19.5

10oz Rump Steak, Garlic & Herb Butter, Baby Potatoes, Green Beans 19.95

Salt Baked Parsnip, Braised Puy Lentils, Curried Parsnip Purée,
Coriander Yogurt, Coriander Leaf 12.95

Native Lobster & Whole Dover
Sole Available by Advanced
Pre-Order
(Subject to Seasonality)

Set Lunch Menu

To Start

Grilled Mackerel, Celeriac
Purée, Apple, Celeriac Crisps

Steam Clam Risotto,
Sweetcorn, Spring Onion,
Aged Parmesan

Main Course

Baked Hake Fillet, Courgette
Ribbons, Lemon & Rosemary
Buerre Blanc

Grilled Whole Plaice, Baby
Potatoes, Green Beans, Garlic
& Herb Butter

Chicken Breast, Forest Fungi
Mushroom, Garlic & Herb
Emulsion, Baby Potatoes

Pudding

Baked Rice Pudding, Lemon
Thyme, Blackberries

Dark Chocolate Mousse,
Preserved Cherries, Toasted
Almond, Salted Caramel

1 Course 13.95

2 Course 16.95

3 Course 20.95

Available Lunch only

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients
Parties of 8 or more will be subject to a discretionary 10% Service Charge