



Lunch menu

New Season Potato & Wild Garlic Velouté, Poached Hen's Egg

Duck and Pistachio Ballotine, Sour Cherry, Endive, Toasted Brioche

Smoked Salmon and Potato Terrine, Katy Rodgers Crowdie, Salsa Verde, Sukura Cress

Roasted Chicken Breast, Pommes Anna, Spring Vegetables, Tarragon Café Au Lait

Pan Seared Bream, Mussels, Sweetcorn, Smoked Bacon, Leek, Seaweed

Fregola, Wild Mushroom, Persillade, Crisp Onions

Chefs Selection of Ice-Cream & Sorbets

Lemon Posset, Elderflower Sorbet, Shortbread

A Selection of British and Continental Cheeses with Quince and Damson Plum Jelly and Fresh Grapes

£39.50 per person

We endeavour to use local produce wherever possible.

Service charge is not applied to your final account, any gratuity is at the discretion of our guests