



Lunch Menu

Two courses for £29.50

Three courses for £34.50

To start

Cured Chalk Stream Trout, Nashi pear, radish, seaweed
Provence Rose, Chateau Grand Boise, France, 2021

Wood Pigeon Breast, plum, black pudding, blueberries
Bacchus Piceno, Ciu Ciu, Marche, Italy, 2021

Curthwaite goats curd, beetroot, hazelnuts, sesame tuile, lemon & lime
Sauvignon de Touraine, Domaine de la Rochette, Loire, France, 2021

Main course

Guinea Hen, mushroom, mustard seeds, sweet potato, Madeira sauce
Blauer Spatburgunder, Weingut Knipser, Pfalz, Germany, 2018

Arctic Char, kohlrabi, aubergine, kale, shrimp, vermouth sauce
'Southend' Chardonnay, Newton Johnson, Hemel-en-Aarde, S. Africa, 2021

Charred Hispi Cabbage, black garlic, edamame beans, tahini dressing
Riesling 'Lieu-dit Muehlforst', Domaine Schwach, Alsace, France, 2017

To finish

Custard and Oat Tart, green apple sorbet, blackberries, sugar tuile
Late Harvest Riesling, Urlar, Wairarapa, New Zealand, 2021

Chocolate Delice, griottine cherries, cherry ice-cream, coffee ganache
Banyuls Rimage, Domaine de Valcros Cazes, Rousillon, France, 2021

Mascarpone Mousse, fig ice cream, figs, gingerbread
Chateau de Plaisance, Coteaux de Layon 1er Cru Chaume, Loire Valley, France, 2017