

LUNCH MENU

SATURDAY 27TH APRIL

12-5 PM

Olives 5

Salted almonds 5

Padron peppers 9

Coriander & chilli bread, muhammara 9

Montanara, broccoli, artichokes & goats' cheese 16

Asparagus, labneh, egg & hazelnut dukkah 16

Prawns, fennel, red peppers, olives & aioli 13

Gloucester Old Spot pork, n'duja, chickpeas & guindilla 15

Baked polenta, King Oyster mushrooms, stracciatella, rocket & parmesan 26

Monkfish, confit potato, cauliflower, dill butter & samphire 29

Brecon Lamb, mash, kale, grelot onions & salsa verde 34

Dexter beef, fried potatoes, hispi cabbage & horseradish 72 (for 2)

Fried potatoes 7

Kale 7

Leaf salad, buttermilk, mustard & radish 7

Chocolate, Amarena cherry & cocoa nibs 11

Ginger cake, butterscotch & pecan praline parfait 10

Cardamom fudge ice cream 8

Apricot sorbet 8

Cheese 14

We are now a cashless restaurant and are accepting card payments only. We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a member of staff and we will try to accommodate where possible. Please let us know if you have any food allergies or special dietary requirement.