



LUNCH MENU

£19 FOR 2 COURSES / 3 COURSES £24
ALL RECOMMENDED WINES ARE SERVED IN 175ML MEASURES

Marinated Scottish salmon with avocado, cherry vine tomatoes, lemon dressing

Viognier Domaine de La Chevalière '19, Languedoc, France £8.5

Candied golden and ruby beetroot with a goats cheese mousseline and toasted hazelnuts (V)

Soave Classico '17 Terre di Monteforte, Veneto, Italy £7

Roasted butternut squash soup, chive oil, crème fraiche and herb croutons (V)

Trinity Hill '18 Sauvignon blanc, Hawkes Bay, New-Zealand £7



**Herb-crusted fillet of hake with fine English beans, Scottish girolles,
Parmentier potatoes and white wine sauce**

Albarino Santiago Ruiz, Rias Baixas, Spain '18 £10

Roast suckling pig with pomme-fondant, apple sauce, runner beans and baby carrots

Casa Ferreirinhia, Vinha Grande, Douro, Portugal '17 £9

**Slow- Roasted Aubergine with Artichokes, Wild Mushrooms,
Celeriac Purée And Tamarind Sauce (VG)**

Trinity Hill Pinot Noir '17, Hawkes Bay, NZ £7.5



White chocolate cheesecake with poached apricot

Riesling Cordon cut, Mount Horrocks, Clare Valley, Australia £8.5

Raspberry Macaron Heart with Raspberry Ice-Cream

Sauternes '15 Château Delmond, France £7

Glaces et sorbets du jour

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill