

June Set Lunch Menu

Amuse Bouche

Pea and mint soup

Starters

Thai scallop croquette, wilted kale and sesame dressing

or

Chicken caesar salad, soft hen's yolk, basil oil, romain lettuce

Mains

Slow braised British lamb, fresh herbs, mint infused gravy,
all butter mash

or

Poached Loch Duart salmon, kohlrabi slaw, parsley and leek broth

Sides

Triple cooked Chips 4.00

Cabbage and onions 3.00

Baby leaf salad 3.50

Desserts

Strawberries, shortbread
and clotted cream

Coffee and petit fours

Artisan Cheeses (£3 extra)

Water biscuit and charred bread

Two courses at 14pp or two courses plus a half bottle of selected wine 20pp,

Three courses at 18pp or three courses plus a half bottle of selected wine 24pp

Available Tuesday- Saturday 12 - 4 pm

Our dishes are made in the premises and cooked to order

Please Make us Aware of any Allergies and Ask for Further Details of Dishes that Contain Allergens