

# lunch/

## Beginnings

### Avocado Garden 10.5

quinoa, hummus, cumin, coriander & pomegranate (vegan) – *m s*

### Roast Red Pepper & Tomato Soup 8.5

basil pesto & crispy cheese toastie (vegetarian) – *d g c e*

### Burrata 12.5

blood orange, mixed beetroots, pickled walnut & basil (vegetarian) – *d n s*

### Smoked Salmon 12.5

celeriac remoulade, apple gel, caviar & caper berries – *f e m s*

### Caesar Salad 9.5

crispy bacon, baby gem, anchovy, parmesan & croutons – *d g f e m s*  
add butter roasted chicken 4

### Tuna Niçoise 13.5

soft boiled egg, baby gem, tomatoes, green beans, kalamata olives & new potato – *f e*

## Signature

### Harissa Cauliflower Steak 12.5

hummus, baba ghanoush, coriander & pomegranate (vegan)

### Wild Mushroom & Leek Risotto 14.5

aged parmesan, rocket cress & truffle oil (vegetarian) – *d c*

### Salmon & Crab Fishcake 15.5

panko, spinach, tartar sauce & horseradish velouté – *d g f m s*

### King Prawn & Crayfish Linguine 15.5

cherry tomatoes, rocket, garlic, chili, red onion & basil – *g c r s*

### Gressingham Duck Breast 16.5

seared duck breast, anise carrots, sprouting broccoli and five spice jus – *d g s*

c – celery cr – crustacean d – dairy e – eggs f – fish g – gluten l – lupin mo – molluscs m – mustard n – nuts s – sulphites

## Bubbles

150ml

Cava, Pere Ventura  
Spain 9.5

Prosecco, Ruggeri  
Italy 11

NV Veuve Clicquot,  
Ponsardin  
Brut, France 14.5

## White Wine

125ml 175ml

Trebbiano IGT Rubicone  
Rometta  
Emilia Romagna, Italy

Pinot Grigio, Le Pianure  
Piedmont, Italy 7 9

Riesling, Knipser  
Pflaz, Germany 8 10

## Red Wine

125ml 175ml

Sangiovese IGT, Rometta  
Emilia Romagna, Italy 5.5 7.5

Nero d'Avola, Mandrarossa  
Sicily, Italy 7 9

Pinot Noir, MacMurray  
Central Coast, California 8 10

Malbec, El Esteco  
Don David  
Mendoza, Argentina 9.5 11.5

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## Burgers & Sandwiches

served with fries

### Vegan Burger 10.5

sweet potato, chick pea, corn, avocado, lettuce, spiced ketchup (vegan) -g

### Grilled Brie Ciabatta 11.5

truffle mayo, mushroom, rocket & basil pesto (vegetarian) -d g s

### Chicken Burger 12.5

corn-fed chicken breast, crushed avocado, lettuce, tomato chutney & pesto mayo -g s

### Wagyu Beef Burger 13.5

bacon, cheddar cheese, lettuce, tomato, barbeque sauce, red onion & pickled gherkin -d g s

## Grill

### Scottish Farm Salmon 220 g 14.5

### Yellowfin Tuna Loin 220 g 23.5

*garnished with maldon salt, lemon wedge & choice of sauce*

### Dedham Vale Ribeye Steak 280 g 27

*british prime meat, 28 day aged*

### Corn-Fed Chicken Breast 12.5

*served with grilled mushroom, braised shallot & choice of sauce*

*Sauces - peppercorn | béarnaise | red wine jus | parmesan  
truffle black pepper butter | salsa verde | chimichurri*

### Add on 5

*sautéed spinach with shallot butter | mashed potatoes | fries |  
chips | french beans | heirloom tomatoes | mixed leaves |  
sautéed vegetables | rocket, parmesan & dark balsamic*

## Sharing Platter

### British Cheese Selection 12.5

cornish blue, goat cheese, mossfield hard cheese, house chutney, biscuits & cornichon (vegetarian) -d g s

### Charcuterie Platter 10.5

parma ham, salami di milano, chorizo, pickles, bread -g s

### Charcuterie & Cheese Board 13.5

selection of meats and british cheese, olives, cornichon & biscuits -d s

## Dessert

### Fruit platter 7.5

assorted seasonal fruits and mixed berries (vegan)

### Sticky toffee Pudding 7.5

chocolate crumb, confit orange zest & berries (vegan)

### Crème Brulee 6.5

smoked vanilla shortbread cookies -d e

### Cheesecake 7.5

lemon cheese cake with raspberry sauce -d e

### Sorbet and Ice Cream Selection 1.5 per scoop

ask your waiter for the daily selections of ice creams and sorbets -  
all sorbets are vegan and allergen free.

c - celery cr - crustacean d - dairy e - eggs f - fish g - gluten  
l - lupin mo - molluscs m - mustard n - nuts s - sulphites