



NOVEMBER SET LUNCH MENU

2 Courses £23pp

3 Courses £27pp

STARTERS

Wild mushroom on sourdough toast, truffle gremolata, shaved parmesan
(D,G,V)

Chefs soup of the day, Gilda bakery bread & butter (D,G)

Vegan with no butter

Confit chicken, pork & black pudding terrine, tarragon emulsion, toasted
sourdough (D,E,G,S)

MAIN COURSES

Breaded fish cake, courgette spaghetti, samphire, poached egg, warm tartare
sauce (CR,D,E,F,G)

Slow cooked pork belly, champ mash, grilled hispi cabbage, red wine jus,
burnt apple (D,S)

Mac 'n' cheese, tenderstem broccoli, chive & walnut crumb (D,E,G,N)

PUDDINGS

Apple & blackberry crumble, vanilla ice cream (D,E,G,V)

Lemon grass crème brûlée, warm ginger parkin (D,E,G)

Classic affogato (D,E,V)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. A discretionary service charge of 10% will be added to all tables. All prices include vat. Available Monday-Saturday 12-2:30pm.