



APRIL SET LUNCH MENU

2 Courses £25pp
3 Courses £29pp

STARTERS

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

Vegan with no butter

Chicken liver parfait, port jelly, spiced apple, brioche (G,D,E,S)

Cured mackerel fillet, poached rhubarb, charred pickled onion
(F,M,S)

MAIN COURSES

Braised featherblade of beef, colcannon mash, curly kale, bordelaise sauce
(D,E,S)

Cornish mussels, cider and chorizo cream sauce, fresh herb crumb,
skin on fries (D,G,M,O,S)

Asparagus and wild garlic risotto, poached hens egg, toasted hazelnuts (D,E,N,V)

PUDDINGS

Poached pineapple, vegan meringue, coconut sorbet (VG)

Pear & almond tart, vanilla ice cream (D,E,G,N)

Classic affogato (D)

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