



SEPTEMBER SET LUNCH MENU



2 Courses £19.50pp 3 Courses £24.50pp



Tempura vegetables, chipotle mayonnaise (M,S,V)

Chicken liver parfait, onion marmalade, toasted Gilda sourdough (D.G.S)

Crab arancini, garlic aloli (CR,D,E,G,M)

MAIN COURSES

Warm mackerel niçoise salad, poached egg (D,E,F,)

Butternut squash, puy lentil & kale pesto Wellington, tenderstem broccoli (G,VG)

Slow roast pork belly, bubble & squeak, Burford brown egg, red wine jus (D,E,S)

PUDDINGS

Chocolate brownie, vanilla ice cream (D,E)

Raspberry crème brûlée, shortbread (D,E,G)

Vegan berry Eton mess (s,sy,vg)

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.