



## OCTOBER SET LUNCH MENU

2 Courses £19.50pp  
3 Courses £24.50pp

### STARTERS

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

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

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

### 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,S,V,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.*