

LUNCH MENU

SERVING FROM MIDDAY - 2.30PM

SOURCED LOCALLY | PRODUCED ON-SITE

SPRING 2019

TO START		MAIN PLATES	
Olives	9	Pan-fried market fish with cauliflower skordalia, leeks and sauce vierge	34
Homemade breads	12	Grilled asparagus with potato hash, poached egg, rocket and parmesan	26
Pork terrine, cider, celeriac, pickled cucumber, mustard and bread	17	Sirloin steak with hand-cut fries, garlic butter and jus	34
Salmon tartare with avocado, caviar and micro greens	17	Beef burger with cheese, bacon, homemade pickles and hand-cut fries	29
Soup of the day with bread	16	Goat's cheese soufflé with spinach and cherry tomatoes, served with a green salad	26
SALADS			
Cos salad with white anchovies, egg and pecorino	<i>Small</i> 12 / <i>Large</i> 22	Fish 'n' Chips, beer-battered with hand-cut fries, salad and gribiche mayo	29
Sugar-cured duck salad with frisée and witlof, candied walnuts, apple, grapes and figs	18 / 32	TO FINISH	
Beetroot, rhubarb and watercress salad with pomegranate, gorgonzola, lentils and a cabernet sauvignon dressing	12 / 22	Crème brûlée with kiwifruit and gingernut crumble	17
Green salad	10 / 18	Croissant bread and butter pudding, rum caramel, grilled banana and ice cream	16
		Brandy snaps	10
		Ice cream scoop with blow-torched meringue and honeycomb	6.5
		Handmade chocolate truffle	3.5

ARTISAN