



Celebration Luncheon Menu 1

SMOKEY CURED MACKEREL

horseradish yogurt, beetroot and watercress

WILD MUSHROOM SOUP

truffle

HAM HOCK PRESS

pickles, mustard mayonnaise

CHICKEN BREAST AND LEG

pancetta, hispi cabbage, potato puree

GILT HEAD BREAM

caper and brown shrimp butter, kale and new potatoes

BUTTERNUT SQUASH RISOTTO

goats curds, toasted pumpkin seeds

CHOCOLATE BROWNIE

salted caramel ice cream

APPLE CRUMBLE

honeycomb ice cream

STICKY TOFFEE PUDDING

vanilla ice cream, caramel sauce

TEA/COFFEE

£32.50 per person

If you have an allergy to certain foods please inform a member of the team before ordering.

A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.