



COCKTAILS

Seasonal Spritz
SEASONAL INGREDIENTS,
SODA, BUBBLES

SEASONAL G&T
SAPLING GIN,
SEASONAL INGREDIENTS, TONIC

Sommelier selected carafe of white or red (500ml)



Starters

BBQ Romano courgette, Japanese
aubergine, Westcombe ricotta, honey &
meadowsweet vinegar



Mains

Cornish Hake, spring peas, mint, garlic
butter, jacket potato & bacon velouté

or

Roasted Cumbrian cob chicken, ricotta
gnudi, broad beans, herb emulsion



DESSERTS

Compressed Oakchurch farm Strawberries,
whipped goats curd mousse, vanilla
custard, basil ash meringue

or

Selection of British & European cheeses,
served with apple, pear or plum jam

(+7 supplement / +11.5 extra course)

(Please ask a member of staff for our current
selection)



2 courses 24.50

3 courses 29.50

(does not include drinks)

3 courses 37.50 (with cocktail)

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday - Friday
5.45pm - 6.30pm)

Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information