



## Lunch

### Starters

Goat's Cheese Brulee (GF/no crostini)  
spinach & garlic crostini

Suckling Pig Terrine (GF/no crostini)  
pickled baby vegetables, red onion & apple chutney

### Mains

Corn Fed Chicken (GF)  
peas, beans, pancetta & golden beetroot

Stone Bass (GF)  
fennel, apple & walnut salad

### Sides

Creamed spinach - Sprouting broccoli with almonds - Tossed fine beans  
Baked baby carrots with cardamon seeds - Triple cooked chips - Creamed potatoes  
£4.00

Truffle & Parmesan Chips £6.00

All of our sides are gluten free with the exception of our Triple Cooked Chips, please ask your server for further information regarding intolerances and allergies.

**2 Courses 22.00**

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.

**Please notify your server of any allergies and/or dietary requirements.**

A service charge of 12.0% will be added to tables of eight or more. 100% of all service charges paid will go to our service team.