

LUNCH © 30 SEPTEMBER-23 OCTOBER 2025 2 COURSES FOR £12 © 3 COURSES FOR £15

Sweet potato velouté, edamame beans and charred onions

Poached egg, toasted sourdough, tomato and parsley salsa

Confit duck, crispy bacon, frizzy leaf salad with orange and thyme dressing

Lamb hotpot, carrot and swede purée

Roasted Mediterraean vegetables gougère with basil pesto

Fish, chips, mushy peas, pickled onions, tartare sauce

Apple tarte tatin

Five spiced chocolate sponge, chocolate mousse, cream

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



