

LUNCH 4 NOVEMBER-27 NOVEMBER 2025 2 COURSES FOR £12 3 COURSES FOR £15

Ballotine of chicken, pickled vegetables, toasted croute

Butternut squash velouté, spiced seeds, crème fraîche

Thai infused fiskcakes, pineapple salsa

Roasted belly pork with chorizo and butterbean stew

Slow braised ox cheek ravioli, pommes purée, tenderstem broccoli

Arancini of roasted red pepper, shaved fennel and bean salad, fruit chutney

Rice pudding with plum compôte

Rhubarb crumble with custard

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



