



LUNCH 17 MARCH-23 APRIL, 2026

2 COURSES FOR £12 3 COURSES FOR £15

Parsley and potato velouté, diced potatoes and deep-fried parsley

Shredded Moroccan spiced chicken, smoked aubergine purée, flat bread

Croquette of fish, anchovy dressed leaves, capers and preserved lemon

Pan-fried lamb's liver, sage and onion polenta cake, orange and bacon jus

Poached haddock puy lentil cassoulet, charred grilled fennel

Roasted hispi cabbage, carrot and caraway, butternut squash fondant

Coffee custard filled profiterole

Lemon tart

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

