



**LUNCH** 28 APRIL-21 MAY, 2026

2 COURSES FOR £12 3 COURSES FOR £15

Pressed chicken terrine, pickled wild mushrooms

Steamed fish, soft boiled egg, green beans, olives and baby gem lettuce

Compressed watermelon, feta, toasted pine nuts, pomegranate syrup

Asparagus, pea and roasted shallot risotto, parmesan tuille

Grilled chalk stream trout, black pudding, watercress and potato broth

Ham hock croquette, parsley linguini, broad bean purée

Steamed syrup sponge and custard

Crème caramel

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

