

SET LUNCH Wednesday 24th April 2024

House baked sourdough bread and Brittany salted butter

Starters

Wild garlic soup with goats curd and crispy shallots Squid ink linguine with sardine vinaigrette and basil

Mains

Corn fed chicken, creamed potatoes, leek hearts, pancetta and roasting juices Scottish cod, crushed baby Lou, tenderstem, crab butter and pickled cucumber

Desserts

Warm Walnut brownie, vanilla ice cream and salted caramel Mango and Coconut yoghurt sorbet

Petit fours

Three Courses £39.50

Coffee: £5.50. Mineral water: £4.50. Filtered water: complimentary An optional 12.5% service charge will be added to your bill.

Food allergies and intolerances:

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

Smoking is not permitted on the terrace.