

THREE COURSE MENU
£84

Tartlet of Duck Liver, Damson and Pear
Heritage Beetroot, Goat's Cheese and Avocado
Smoked Sea Trout, Cucumber, Horseradish and Dill



Red Mullet, Courgette and Basil
Suffolk Lamb, Roscoff Onion and Mint
Norfolk Black Leg Chicken, White Asparagus and Supreme Sauce



Seville Orange Soufflé, Grand Marnier
Menton Lemon, Yoghurt and Honey
Selection of Artisan Cheese
Supplement Course £16, Additional Course £33

This menu is only available during lunchtime Monday - Friday

*All prices are inclusive of VAT and a discretionary
service charge of 12.5% will be added to the bill.*