

## LUNCH MENU

### Snacks

|                                  |     |
|----------------------------------|-----|
| Bread, curd, brown butter        | 4 ½ |
| 'Nduja, brandade                 | 6   |
| Crispy olives, goats cheese      | 4 ½ |
| Flatbreads, houmous & muhammara  | 6   |
| Warm crab brioche roll           | 7   |
| Smoked salmon mousse, soda bread | 5   |

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| Grape & almond gazpacho, Kilkeel crab, pickled radish | 5 |
| Caramelised Roscoff onion tart, peppered watercress   | 5 |
| Warm duck turnover, shallots, beans, sherry vinegar   | 5 |

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| New season lamb rump, confit tomato , black olive, parsley         | 10 |
| Roast fillet of cod, young peas, lettuce, broad beans, ham knuckle | 10 |
| Corn fed chicken, English asparagus, gnocchi                       | 10 |

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| Sirloin 300g (choice of sauce, chips) | 28 |
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| Broccoli, yoghurt, almonds | Runner beans (garlic, chilli & ginger) | 4 |
| Hand Cut Chips             | Potatoes, seaweed butter               | 4 |
| Buttered greens            |  |   |

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| Macerated spiced plum, baked rice pudding ice cream | 5 |
| Savarin, English raspberries, thyme, vanilla        | 5 |
| Lemon tart, basil, meringue                         | 5 |

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- *Please inform a member of staff of any food intolerances or allergies upon arrival*
- *Please note that a 12% discretionary service charge will be added to tables of 6 or more and is distributed entirely to staff*

