

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Tempura of plaice & tartare sauce £5

Salami della Rossa £6

Pork rillettes with cornichons & toast £7

STARTERS

Glazed salsify, parsnip, cashew nuts & Old Winchester

Cornish mussels marinière with miso & herbs

Pumpkin soup, yellow chanterelle & black truffle chantilly

BBQ glazed salmon, pickles & horseradish (£2 supplement)

MAIN COURSES

Tortelloni of celeriac & ricotta, kale, carrots & almond miso

Sea bream, celeriac, pak choi & yuzu butter

Rolled pork belly, turnips, carrots, roasted shallots & sauce charcutière

SIDES

Purple sprouting broccoli, sesame & chilli £4.5

Radicchio, orange, coriander & hazelnuts £4.5

Grilled polenta, honey & rosemary butter £5

DESSERTS

Sorrel & apple granita, pears & milk ice-cream

Custard tart & Yorkshire rhubarb

Young Comté & olive oil biscuits (£2 supplement)

*If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information*