

Lunch Menu

Two course £26

Three course £35

Starter

Crab "tomato" mousse, white tomato gazpacho, cucumber, basil black garlic

Crispy eel beignet, caviar, confit potato and leek velouté, dill

Chicken and ham hock raviolo, pea and mint velouté, pickled mushrooms,

Main Courses

Grilled red mullet, wild mushroom and tarragon gnocchi, lobster and crab bisque

Confit pork belly, champ bon bon, celeriac puree, apple & tarragon gel

Herb crusted plaice, curried crab and mussel chowder, braised baby gem

Desserts

Nutella parfait, almond praline, dark chocolate glaze, walnut espuma

Blackberry panna cotta, apple textures, clotted cream ice cream