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# SET LUNCH

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## STARTERS

Roasted Cauliflower Soup, Shaved Black Truffle, Brioche

Burrata, Smoked Aubergine, Sesame

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

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## MAIN COURSES

West Country Picanha Steak, French Fries & Old Bay Mayonnaise

Fillet of Cornish Cod, Creamed Potatoes, Spring Vegetables

Heritage Pumpkin Risotto, Taleggio, Crispy Sage, Pumpkin Seeds

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## DESSERTS

Cherry Black Forest, Tonka Bean Chocolate Crèmeux, Amarena Cherry Ice Cream

Nectarine & Blackberry Crumble, Honey Mascarpone Ice Cream

Strawberry Shortcake Baked Alaska, English Strawberries & Strawberry Coulis

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## SIDE DISHES

Broccoli-Rapini, Tomato, Garlic £6

Désirée Potato Purée £6

Creamed Spinach £6

Crispy French Fries, Herbs £10

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TWO COURSES £39

THREE COURSES £45

Executive Chef, Elliott Grover  
Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the restaurant team know upon placing your order. Prices include VAT and exclude 15% service charge.