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# SET LUNCH

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## STARTERS

Chilled Sweetcorn Soup, Herb Oil

Burrata, Peach, Prosciutto, Rocket

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

Carnaroli Risotto Primavera, Burrata, Courgette Flower, Torn Basil

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## DESSERTS

Vanilla Soft Serve Ice Cream, Marinated Strawberries, Vanilla Shortbread

Nectarine & Blackberry Crumble, Honey Mascarpone Ice Cream

CUT'S More, Dark Chocolate & Whiskey Cremeux, Graham Cracker Ice Cream

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## SIDES

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.