

LUNCH SET MENU

Two-course 29 | Three-course 34

ADD ON

GLASS OF HOUSE WINE 9
SOURDOUGH MALTED BREAD & MARMITE BUTTER 4.5 (285 Kcal)

TO START

SEASONAL CRUDITÉS (ve) (285 Kcal)
Red lentil hummus, chilli, pomegranate molasses

CORNISH ASPARAGUS (269 Kcal)
Warm lemon Hollandaise, hazelnut dressing

PRAWN COCKTAIL (279 Kcal)
Lobster jelly, avocado-wasabi purée, crispy shallots

TO FOLLOW

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic & date purée,
spiced butter dressing

CHICKEN PAILLARD CAESAR (648 Kcal)
Leaf salad, Anchoïade dressing, croutons

ROASTED CORNISH HAKE (490 Kcal)
Onion and squash puree, fennel, vadouvan beurre blanc

BAVETTE 8OZ (640 Kcal)
(£10 supplement)

KOFFMAN'S FRIES (425 Kcal)
BÈARNAISE (394 Kcal) | PEPPERCORN (205 Kcal)

TO FINISH

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal)
Lemon thyme madeleines, Buddha hand citrus

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

SORBET SELECTION (ve) (245 Kcal)