



Lunch

12pm – 3.00pm

Nibbles

Bread and butter 3.75

Pecorino mixed truffle nuts 4

Kalamata olives 3.75

Marcona almonds 4

Small plates

Soup of the day, bread and butter 7.50

Our famous Lingfield sausage roll with fennel, onion relish 9.95

Stilton, red cabbage, walnuts and pomegranate salad 11

Big plates

Burrata, Datterino tomatoes, red and green basil, aged Balsamic glaze 15

Pumpkin ravioli, cavalo nero, Pecorino, pangritata 17

Caramelised red onion and goat cheese tart 16

Seared scallops, cauliflower purée, pancetta, crispy sage 17

Grilled corn-fed chicken breast, thyme roast potatoes, Romesco sauce 20

White wine mussels, shallots, chives, parsley, garlic 17

Desserts

Yarde Farm ice cream selection 3.75

Caramelised lemon tart 7.50

Chocolate pot, salted caramel 7.50

All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your final bill.

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know; we'd love to tell you what's in our dishes to assist you with your choice.

Drinks

Champagne & sparkling	125ml	750ml
Favola, Prosecco, Italy	9	49.50
Simpsons, Chaklands Classic Cuvée, England		55
Ruinart N.V., France	18	92
Ruinart, Rosé, N.V. France		99
White	175ml	750ml
El Zafiro, Chardonnay/Pardina, Spain	6.60	26.50
Sel et Sables, Picpoul de Pinet, France	8	40
Boatman's Drift, Chenin Blanc, South Africa	7.50	31.50
Fossili, Cortese, Gavi di Gavi, Italy		33
Wairau River, Sauvignon Blanc, New Zealand		45
La Playa, Viognier, Chile		35
Jardin de Gascogne, Ugni Blanc/Colombard, France		34
Sancerre, Domaine des Brosses, France		52
Rosé		
Le Campuget, Syrah/Vermentino, France	7.50	31.50
Agricola Gorgo, Bardolino Chiaretto Rosato, Italy	8.50	43
Les Baronnes, Sancerre, France		59
Red		
El Zafiro, Tempranillo/Shiraz, Spain	6.60	26.50
Agricola Gorgo, Bardolino Rosso, Italy	8.50	43
Punto Alto, Malbec, Argentina	8	38
Hamilton Heights, Shiraz, Australia		29
Vola Volé, Montepulciano d'Abruzzo, Italy		45
Wairau River, Pinot Noir, New Zealand		52
Azabache, Rioja Crianza, Tempranillo, Spain		41
Château de Valois, Pomerol, France		75
Beer & soft drinks		
Asahi Lager		6.50
Camden Hells Pale Ale		6.50
Homemade red basil lemonade		3.50
Apple juice		3.50
San Pellegrino Aranciata/Limonata		3.50
Coke/Diet Coke		3.50
Mineral water 300/750ml		3.50/5
Coffee & tea		
Espresso/Double espresso		2.8/3.3
Americano/Latte/Flat white/Cappuccino/Mocha		3.95
Hot chocolate		3.95
English Breakfast, Earl Grey, Peppermint, Chamomile, Green		2.95