



Lunch

12:00 – 14:30

Nibbles

Pecorino mixed truffle nuts 4.25

Focaccia and butter 3.75

Grilled Domat olives 3.95

Marcona almonds 4.25

Small plates

Devil whitebait, tartare sauce 12.50

Grilled chicken, gem lettuce, garlic croutons, boiled egg, anchovy dressing 16

Goat curd, marinated beetroot, candied hazelnuts, watercress, truffle honey 13.75

Smoked salmon, Brie and dill quiche, mixed leaves 12

Big plates

Pumpkin and sage risotto 16

Norfolk chicken breast, Romesco, broccoli, smoked almonds 19.50

Fillet of seabass, crushed new potatoes, tomato citrus dressing 21

Sides

Mixed leaves, house dressing 4

Wild rocket, Parmesan and Balsamic 4.25

Afternoon Tea

24-hour notice required

*Traditional scones, Cornish clotted cream
and strawberry preserve,*

*Freshly made sandwiches and selection of pastries
plus your choice of fine leaf tea or coffee*

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Desserts

Caramel apple cheesecake 8.50

Warm chocolate brownie, vanilla ice cream 8

A discretionary service charge of 12.5% will be added to your final bill.

We're a cashless venue. All prices include VAT.

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.