

EXPRESS LUNCH MENU

£25 FOR TWO COURSES or £29 FOR THREE COURSES

Full A La Carte menu available on request

STARTERS

Hock of Gloucestershire Old Spot with Salad Cream and Butterhead Lettuce
Heirloom Tomato Tart, Rosary Goat's Cheese, Poppy Seeds, Black Olive Ketchup
Smoked Scottish Salmon, Mousse of Salmon and Horseradish, Pickled Shallots, Irish Soda Bread
Malted Cockles and Mussels, Ale Crisp, Seaweed Emulsion
Classic Caesar Salad, Salad Anchovies

MAINS

Josper-Grilled Cumbrian Beef Burger
*Served on a Brioche Bun with Triple Cooked Chips and a choice of
Maple Cured Bacon, Lake District Farm Black Pudding, Butler's Secret Cheese, Fried Hen's Egg*
Superfood Salad with a choice of Poached Salmon or Grilled Chicken Breast
Lemon Sole, Asparagus, Spinach, Pickled Mushrooms and Mussels Velouté
Beer battered Haddock, Chips and Proper Mushy Peas
Josper Grilled Butternut Squash, Salad of Mustard Leaf and Chicory

OPTIONAL SIDES - £5 each

Creamed Spinach
Cauliflower Cheese
French Beans, Shallot Butter
New Potatoes, Mint Butter
Thin Fries, Cornish Yarg and
Black Pepper
Chopped Kale and Walnut Salad
Tomato Salad
Autumn Leaf Salad

DESSERTS

Pimms Jelly, Fresh Berries and Cress, Mint Emulsion,
Cucumber-Lemon Sorbet
Deconstructed Eton Mess, Strawberry Meringue, Vanilla
Chantilly, English Strawberries, Yoghurt Sorbet
Selection of Homemade Ice Cream and Sorbet with Tuile
Selection of Artisanal Cheeses
Served with FruitChutney, Celery and Crackers
£4 supplement

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.