

Lunch Menu

Velouté of butternut squash, sage, hazelnuts	£7
Ricotta dumplings 'Gnudi', squash, pecorino, salsa verde	£9
Crisp pig's head, chorizo, apple, gremolata	£10
Twice baked parmesan soufflé, smoked haddock, spinach	£10
Grilled octopus, sobrasada mayonnaise, purple sprouting broccoli	£12
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Cornish plaice, brown butter, lemon, capers	£16
Slow cooked lamb, brown butter carrot, sprouting broccoli, salsa verde	£19
Cornish cod, romanesco cauliflower, pommes Anna, rainbow kale, shellfish sauce	£19
Roast stone bass, salsify, trompette mushrooms, coco beans, sea herbs	£22
Roast loin of Cotswold venison & cottage pie Jerusalem artichoke, curly kale	£28
Fries	£4
Mixed leaf salad	£4
Mash	£4
Green beans	£5

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Classic affogato	£5
Lemon curd, greek yoghurt sorbet, shortbread, meringue	£6
Salted caramel, banana, hazelnut praline	£7
Fig and frangipane tart, roast fig, honey	£8
Salted dark chocolate crèmeux, passion fruit, mango sorbet	£8

*If you have any allergies please let us know and we will be happy to help.
We don't apply any service charges here as we believe this should be left
to the customer to reward good service, but all tips go straight to the team!*