

WRECKFISH

LUNCH

APERITIF

Prosecco spritz - prosecco, pear and elderflower syrup 9

SNACKS

Rosemary and thyme focaccia 4

Gordal and Castelvetrano marinated olives 4.5

STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Roasted tomato soup, basil pistou, pine nuts, focaccia (n)

Torched sea bream, white cabbage, pickled apple, fine-herb mayonnaise

Confit crapaudine beetroot, candy beetroot, smoked beetroot purée, sticky walnuts (n)

Chicken liver pâté, farmhouse chutney, toasted focaccia

MAINS

Pan roasted chicken breast, torched hispi, crispy potato, sweetcorn

Jerusalem artichoke risotto, crispy hen's egg, artichoke crisps

Braised featherblade of beef, cauliflower purée, parmesan and truffle chips (+£3 supplement)

Pan fried sea bass, heritage potatoes, samphire, charred leeks, smoked mussel sauce

Fresh pappardelle, King Oyster mushroom, pickled enoki, fresh ricotta, soft herb pesto (n)

SIDES

Pink fir potatoes, confit garlic 4

Tenderstem broccoli, Café de Paris butter 4.5

Parmesan and truffle chips 4

Honey roasted Chantenay carrots 3

DESSERTS

Tonka bean crème brûlée

Chocolate bread and butter pudding, crème anglaise, sticky walnuts (n)

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

Eton mess, fresh berries, raspberry, meringue, Chantilly cream

Cotswold Blue, crackers, Armagnac prunes

AFTERS

Fruit and nut fudge (n) 3

2 COURSES £19

3 COURSES £22

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.