



## Lunch Menu

Chilled Courgette and Cucumber Soup  
Marcona almonds, goat's curd, dill

*or*

Soused Cornish Mackerel  
Heritage beets, fennel, salad cream

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Cornish Cod Cheeks  
Brassicas, mussels, sea herbs

*or*

Stuffed and Roast Quail  
Sour cherries, Scottish girolles, tarragon

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Toasted Milk Cream  
Salted chocolate, coffee, rye

*or*

British and Irish Cheeses (£9 supplement)  
Elderflower honey, gooseberry chutney, black pepper crackers

2 courses £39.50

3 courses £49.50

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Please note all members of the party must dine on the same menu