

# SET LUNCH MENU

jerusalem artichoke soup, hazelnut cream, toasted hazelnut

poached chicken oysters, truffle mayonnaise,  
pickled chesnut mushrooms, leeks, tarragon vinaigrette

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pastilla of beef blade, butter braised onion,  
spinach, parsley root purée, red wine jus

pan-fried fillet of ling, thai mussel sauce, coconut,  
mooli, bok choy and chilli oil

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vanilla yoghurt, forced yorkshire rhubarb compôte,  
almond crumble, ginger ice cream

peanut butter sponge soaked in dark rum,  
banana poached in passion fruit caramel,  
banana and passion fruit sorbet

french and english farmhouse cheeses, handmade crackers  
(supplement £5.50, as an additional course £11.50)

**£21.50 for two courses**

**£25.00 for three courses**

**coffee with handmade petits fours £4.00**

a discretionary service charge of 12.5% will be added to the bill  
please note some of the above dishes may contain traces of nuts