2 COURSES £22 | 3 COURSES £26

LUNCH MENU

TO START

CREAMY WILD GARLIC MUSHROOM AND BACON BRUSCHETTA

with carrot crisp and grated Parmesan

CRISPY PORK CROQUETTE

with salsa verde, micro leaf garnish

SOUP OF THE DAY

with freshly baked bread, herbed butter

FOR MAIN

PAN-SEARED SEA BASS FILLET

with bubble and squeak potato cake, chorizo and black bean cassoulet

SWEET CHILLI CHICKEN

special fried wild rice bowl with crispy seaweed strands

CONCASSE TOMATO AND PARMESAN POLENTA CAKE

pickled radish, roasted peppers, green onions, split pepper and lemon oil sauce

TO FINISH

STRAWBERRY POSSET

with chocolate shortbread

CHOCOLATE BROWNIE CUBES

with mango Chantilly, golden berries

TWO SCOOPS OF HOMEMADE ICE CREAM

with honey tulle