

## SET LUNCH MENU

Scott's Rhubarb Kir £11 / Henriot Brut Champagne £16

Carafe of Muscadet - 375ml £25

2 courses £29.50 / 3 courses £34.50

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### STARTERS

#### Cauliflower soup

Roquefort cheese and toasted  
hazelnuts

#### Cured and torched mackerel

pickled cucumber; yuzu kosho  
ponzu dressing

#### Caramelised Roscoff onion tart

truffled Jerusalem artichoke,  
brown butter dashi vinaigrette

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### MAINS

#### Fillet of bream

charcoal grilled peppers, olives  
and pine nuts

#### Baked basil gnocchi

slow roast tomatoes, ripped  
burrata and lemon pangrattato

#### Plaice schnitzel

lemon and caper butter

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### DESSERTS

#### Treacle tart

clotted cream

#### Welsh rarebit

Chocolate and blood  
orange coupe

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### SIDES

#### Potatoes (vg/v)

chipped, mashed or buttered heritage £5.00

#### Pit roasted carrots (vg/v)

with Dukka spiced yogurt and coriander £5.75

#### Spinach

steamed, buttered or olive oil and garlic £6.00

#### Tossed garden salad (v)

wild honey and herb dressing £6.00

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted.*