

LUNCH MENU

2 courses £30 / 3 courses £36

APERITIFS

Crystalline £12
The Lakes Vodka, Peach, Passion
Fruit, Lime, Mint, Fever Tree Grape
& Apricot Soda

Nyetimber Classic Cuvee £20
125ml Glass

Elderflower Spritz £9
Elderflower Cordial, Apple, Lemon,
Fever Tree Soda Water

A GLASS OF WINE

Perfect for lunch – 125ml

WHITE

Sancerre - Vacher & Fils - Loire 2024 - £15

*Meursault - Les Grands Charrons – Bouzereau -
Burgundy 2022 - £22*

RED

Garnacha - Terroir Sense Fronteres – Spain 2021 - £13

*Gevrey-Chambertin - Vieilles Vignes - Coillot -
Burgundy 2022 - £21*

STARTERS

Salmon tartare
avocado, mango, citrus and soy
dressing, sesame cracker

Grilled Cornish mackerel
mojo rojo, tomatillo salsa

Puglian Burrata (v)
delica pumpkin, radicchio, toasted seeds
and balsamic dressing

MAINS

Fillet of bream
caponata, 'Nduja dressing
and ripped basil

Wild mushroom risotto
aged Parmesan

**Pan-fried fillet of
Chalkstream trout**
pickled cucumber, trout roe and chive
butter sauce

SIDES

Potatoes (vg/v)
chipped, mashed or heritage
£6.75

Gem heart salad (v)
Champagne and herb vinaigrette
£6.50

Spinach
steamed, buttered or olive oil and garlic
£6.75

Kimchi fried Brussels sprouts
edamame and sesame seeds
£7.75

DESSERTS

Apple crumble tart
vanilla ice cream

Ticklemore goat's cheese
roasted honey and thyme fig

Blackberry ripple ice cream coupe
Chantilly cream and blackberry sauce



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. * Offer available only with set menu offering. Does not apply with A La Carte options.

SCOTT'S
RICHMOND