

Set Lunch

Monday – Friday 12-2.30pm

Example Menu

Garden pea, ham & mint soup, shredded ham hock
Blanched English asparagus, sauce hollandaise, chervil

Jean Biecher Pinot Blanc - Alsace, France

The forgotten Pinot, and undeservedly so. Soft, lightly peachy and fresh with delicate white flowers, this Alsace Pinot Blanc is beautifully food-friendly and subtle.

500ml £15



Smoked haddock, poached egg, Jersey Royals, mustard beurre blanc

Roast rump of lamb, baby leek, burnt onion, wild garlic, sheep's curd

Jersey Royals & wild garlic £3
Blanched mixed greens £3
Sweet braised red cabbage £3

Roasted carrots, thyme & honey £3
Creamed potatoes £3
Chips cooked in beef dripping £3

Château L'Eglise – Bordeaux, France

Curranty fruit mingling with lightly spiced, cedar oak and a freshness that makes this perfect with lighter lamb dishes.

500ml £15



Apple & rhubarb crumble, English custard

Iced pear parfait, poached pear, crispy spice cake

2 courses £22

3 courses £25

Including coffee

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.

A discretionary service charge of 10% will be added to tables of 8 or more. Please be aware that as our game is sourced locally it may contain a shot.