

Sample Set Lunch Menu June 2026

Gougères & Snacks

Starters

Tuna Tartare, Hass Avocado, Wasabi & Finger Lime

∞

Summer Vegetable Tart, Crispy Quail Egg & Garlic
Buttermilk Sauce

Mains

Hand Cut Cavatelli, Braised Rabbit, Peas, Vadouvan
& Smoked Bacon

∞

Trout "Mi Cuit" with English Cucumber, Gooseberries &
Sorrel

Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut
and Raisin Soda Bread
(+£8.00 supplement)

∞

Strawberry & Bee Pollen Trifle

∞

Amalfi Lemon Tart with Yoghurt Ice Cream & Greek Basil

Petit Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu