

Sample Set Lunch Menu June 2026

Starters

San Marzano Tomato Jelly, Cantaloupe Melon, Tuna,
Avocado & Basil Tart

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Loire Valley Asparagus Tart with Crispy Quail's Egg,
Pickled Ramsons & Chive Blossom

Mains

Hand Cut Cavatelli with Cuttlefish Ragù, Spring
Tomatoes, Amalfi Lemon & Bottarga

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Ballotine of Basque Chicken, Lobster Ravioli, Broad
Beans & Mousserons

Desserts

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

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Apricot & Chamomile Trifle

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Bee Pollen Custard Tart with Strawberry Clotted Cream
Ripple Ice Cream

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu