

## Sample Set Lunch Menu June 2026

### Starters

Tuna Tartare, Hass Avocado, Wasabi & Finger Lime

∞

Portwood Farm Asparagus Tart, Crispy Quail Egg, Wild  
Garlic & Buttermilk Sauce

### Mains

Hand Cut Cavatelli, Braised Rabbit, Peas, Wild Garlic  
& Smoked Bacon

∞

Trout “Mi Cuit” with Broad Beans, Gooseberries &  
Sorrel

### Desserts

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

∞

Apricot & Chamomile Trifle

∞

Bee Pollen Custard Tart with Strawberry Ripple Ice  
Cream, Greek Basil & Olive Oil

***55 for 2 courses***

***65 for 3 courses***

***90 for a 6 course tasting of the lunch menu***