LUNCH MENU

Cured black bream
wasabi cream, bonito jelly, pickled cucumber

Cornish lobster ravioli
roasted squid broth, ginger vinegar, chive blossom

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Cornish monkfish
English peas, mussels, wild garlic

Corn fed red chicken
chicken & morel pie, Wye Valley asparagus, roast chicken sauce

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Wensleydale - Richard III
warm onion brioche, preserved apple & raisins - **10.00 supplement**

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Rice pudding soufflé
apricot, chamomile ice cream, biscotti

Strawberry tart
cheesecake cream, elderflower, white chocolate

2 courses 30.00/ wine pairing 20.00
3 courses 34.00/ wine pairing 25.00
6 courses 60.00/ wine pairing 50.00

Prices include VAT at 20%.
Available from Monday to Friday for lunch, for up to 8 guests.
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request.
**Consuming raw & unpasteurised food may increase your risk of foodborne illness*