

BURNT TRUFFLE

2 courses £17 / 3 courses £19

Set Lunch, 12.00pm – 2.30pm Tuesday to Saturday

Cocktail

Champagne Charlie 9^{1/2}

Charles Heidsieck champagne, seasonal syrup

To Begin

Freshly baked sourdough, truffle and walnut butter (n) 4

Nocellera olives 4

Beer battered pickles, tarragon mayonnaise 3^{1/2}

STARTERS

White onion and madeira soup, rarebit on toast

Salt baked beetroot, confit shallots, hazelnut dressing (n)

Pig's head croquette, caramelised apple, celeriac remoulade

MAINS

Pan roasted chicken breast, puy lentils, chestnut mushroom stew, lemon

Sea bream fillet, winter vegetable broth, dill butter

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp (n)

SIDES

Truffle and parmesan chips 4

Braised red cabbage 3^{1/2}

Honey roast carrots 3^{1/2}

Kale, walnut vinaigrette (n) 4

DESSERTS

Warm carrot and walnut cake, cream cheese ice cream (n)

Ring donut, caramel sauce, tonka bean ice cream

Honeycomb semifreddo, fresh honeycomb

SWEETS

Americano coffee & sweets 4^{1/2}

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

(n) = contains nuts.

A discretionary service charge of 10% will be added to all parties of 6 people or more.