

SET LUNCH MENU

Two Course Lunch 18.95

TO BEGIN

Sweet potato soup
coconut & chilli oil

Severn & Wye oak smoked salmon
capers & shallots

Creamy garlic wild mushrooms
*toasted sourdough, fresh summer truffles, mushroom
cream sauce*

Avocado vinaigrette
avocado, salad, house vinaigrette

Parma ham
celeriac remoulade, sourdough bread

Griddled spiced tiger prawns
*chilli, tomato, green mango jam
(10 extra Supplement)*

THE MAIN SHOW

Mediterranean sea bass
*summer vegetables, olives, capers, baby potatoes,
basil oil*

Roasted cod fillet
*wilted spinach, herb mashed potato, saffron cream
mussel sauce*

Miso aubergine
*chickpea & mixed seed salad with mint, harissa oil,
coconut yoghurt*

Caesar salad
*baby gem salad, shaved Parmesan cheese, garlic
croutons*

Wagyu cheeseburger
melted onions, mustard mayo, blue cheese, fries

Buttermilk chicken burger
*grilled marinated buttermilk chicken breast, pickled
cucumbers, lettuce, chilli mayonnaise*

Black Angus rib eye steak (300g)
*green peppercorn sauce, fries
(15 extra Supplement)*

Spaghetti lobster
*tomato & chilli sauce, heritage tomatoes, herbs &
chilli oil (15 extra Supplement)*

FOR THE TABLE

Marinated olives 5 / Basket of baguette 5

Minted peas & baby carrots *pea shoots* 6

Tenderstem broccoli *chilli & garlic* 6

Gem heart, tomato & avocado salad 6

Fries / Mashed potatoes / Baby potatoes 6

Aspen fries *fries tossed in truffle oil & fresh summer truffles* 12

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.