



# Set Lunch

2 courses £30 or 3 courses £35

## Starter

**Smoked salmon terrine**, cucumber, chive oil, fresh dill

**Grilled red mullet**, aubergine purée, lemon, garlic & chilli butter

**Ham & chicken ballotine**, piccalilli purée, frisée & radish salad

**Heritage tomato bruschetta**, basil oil

**Twice baked cheese souffle**, cheddar & gruyere cheese, Parmesan cream

**Soup of the day**, toasted sourdough

## Main

**Fish pie**, selection of fresh fish, gratinated potato, seasonal greens

**Beer battered haddock & triple cooked chips**, tartare sauce, mushy peas

**Chalk stream trout**, hen of the woods, broccoli, potato, fish cream

**Roasted chicken breast**, parsnip purée, cavolo nero, parmentier potato & red wine jus

**Pan fried seabass nicoise**, new potatoes, fine beans, olives, sun blush tomatoes

**Fresh rigatoni**, cherry tomato, ricotta, basil, black olives & crispy parsnips

**Breaded fishcakes**, kale, herb fish sauce, french fries

## Dessert

**Sticky toffee pudding**, vanilla ice cream

**Strawberry pavlova**, strawberry sorbet

**Chocolate mousse**, passion fruit tuille, cocoa nibs

**Caramelised lemon tarte**, frozen aerated white chocolate

**Vanilla panna cotta**, poached rhubarb

All fish may contain bones. \*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*\*Please inform your server if you have and allergies or dietary requirements\*\*\*

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff



# Lunchtime A-la-Carte

## Starter

### **Grilled Queenie Scallops**

Roast shallots, garlic herb butter, cheddar, Gruyere, fresh breadcrumbs  
six 21, nine 29, twelve 38

**Fish soup**, scallops, prawns, mussels, red pepper & Gruyere croute 16

**Shetland mussels**, mariniere, crusty toasted sourdough 16

**Crab & lobster cocktail**, prawns, crab, lobster, gazpacho shot 19

## Main

**Lobster, thermidor style or roasted with garlic butter**. served with salad chips, new potatoes or fries  
Half lobster 37, Full lobster 73

**Lemon sole**, lemon & caper butter, new potatoes 37

**Pan fried hake**, potato, confit fennel, celeriac purée, dry sherry sauce 32

**Surf & Turf**, 8oz fillet steak, half garlic lobster, tomato & red onion salad, chips 79

**Chalk stream trout**, broccoli purée, potato, hen of the woods, fish cream 25

### **Grand reserve 10oz sirloin steak or 8oz fillet steak**

grilled tomato, flat cap mushroom, shallots, rocket & red onion salad,  
peppercorn sauce, hand cut chips 41 / 48

**Chateaubriand to share**, triple cooked chips, grilled tomato, flat cap mushroom, shallots,  
rocket & red onion salad, peppercorn sauce & red wine jus 91

## Sides

Truffle & Parmesan fries 5.5

Mashed potato 5

Triple cooked chips 4

Grilled tenderstem broccoli 4

Mixed salad 4

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