



Lunch Menu

Homemade Bread and Butter

Isle of Wight Heritage Tomato

Dorset Burrata, Pickled Shallot

- Or -

Wild Mushroom Raviolo

Chicken Mousse, Parmesan,
Tarragon

£5 Supplement

- Or -

Hake Fish Cake

Thai Style Broth, Coconut, Coriander

Caesar Berkshire Guinea Fowl

Parmesan, Barbeque Gem Lettuce

- Or -

Yorkshire Rhubarb

Crème Diplomat, Crumble

Tulakulum Chocolate

Biscuit, Red Grapes, Galangal

£10 Supplement

Available Wednesday to Saturday Lunches

3 Courses £40 per head / Wine Pairing £30 / Fine Wine Pairing £55

2 Courses £30 per head / Wine Pairing £25 / Fine Wine Pairing £40

Bon Appetit from Jamie Pearce and the team

A discretionary service charge of 12.5% will be added to your bill. Please notify us in advance of any dietary requests or food allergies. 2/3 course menu price based on the standard menu without any supplementary dishes. 2 Course menu can be a combination of starter/main or main/dessert only.

During busy services please allow 15-20 minutes between courses