



# LUNCH 5 COURSE TASTER

## 5 COURSE TASTER - £37

**HOMEMADE BREAD** beetroot and chive butter

**CRAB & WASABI** fresh crab, crispy rice paper, wasabi gel, dill compressed cucumber, soy and ginger gel

**POACHED CHICKEN** onion ash, beef fat turnip, white onion puree, crispy potato nest

**FILLET OF BEEF** roasted parsnip, black garlic puree, crispy onion, beef fat emulsion, bacon, bone marrow sauce  
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**PAN FRIED HAKE** café de paris butter, charred baby onion, caramelized cauliflower puree, crispy leek chicken sauce

**WARM CHERRIES & MERINGUE** roasted pistachio, caramel

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## VEGETARIAN 5 COURSE TASTER - £33

**HOMEMADE BREAD** beetroot and chive butter

**BRAISED CHICORY** mushroom ketchup, wild mushroom, walnut, nasturtium

**ROASTED ARTICHOKE** curried lentils, pak choi, pickled samphire, onion bhaji

**BUTTERNUT SQUASH & SAGE CROQUETTE** pickled beetroot, black garlic, charred onion

**TOFFEE APPLE** apple wrapped in filo, cranberry gel, toffee sauce

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## VEGAN 5 COURSE TASTER - £33

**MALT GLAZED HOMEMADE BREAD** chive oil, olive crumb

**BRAISED CHICORY** mushroom ketchup, wild mushroom, walnut, nasturtium

**ROASTED ARTICHOKE** curried lentils, pak choi, pickled samphire, onion bhaji

**BUTTERNUT SQUASH & SAGE CROQUETTE** pickled beetroot, black garlic, charred onion

**TOFFEE APPLE** apple wrapped in filo, cranberry gel, toffee sauce

Please note, we can adapt all of the Lunch 5 course tasting menus to suit a gluten free diet, please ask a staff member for details.