

Lunch

02.05.24

Drappier Champagne 12

Fino and tonic 5.5



Snacks

Oysters 3.75 ea / 6 for 18

Valencian roasted almonds 3

Gordal Olives 4

Bread with homemade butter / jamon butter 4.5 / 5

Cadiz boquerones 7

Charcuterie, pickles 7

Set menu

Two courses **£22**

Three courses **£26**

Mackerel rillettes, toast, cornichons

Isle of Wight tomatoes, Homewood ewes curd, tomato water

Chicken and mushroom pâté, apple chutney, croutons

6oz onglet steak, fries, lamb's lettuce

Pollock, pink fir potatoes, Chardonnay sauce, spring veg

Pan fried gnocchi, Wye Valley asparagus, peas, broad , parmesan

Chocolate mousse, marscapone espuma, cocoa nib

Panna cotta, Wye Valley rhubarb, shortbread

Today's cheese

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable, unfortunately, we cannot guarantee the absence of traces of nuts and other allergens.