



2 courses £23

3 courses £27

## LUNCH

Friday, 8 February 2019

### Starters

Cured Trout w/. Horseradish, Pickles & Buttermilk Crackers

Braised Flounder, Seaweed & Brown Shrimps

Yorkshire Merguez, Carrot & Red Pepper Salad, Yoghurt

Spinach & Leek Soup w/. Poached Duck Egg & Truffle Oil

### Mains

Cornish Hake, Jerusalem Artichoke & Pearl Barley Risotto & January King Cabbage

Torched Mackerel, Blood Orange, Fennel & Bitter Leaves

Gloucester Old Spot Tenderloin, Leeks, Potatoes & Crispy Bacon

Potato Gnocchi, Baby Artichokes, Spinach & Hazelnut Butter

### Dessert

Baked Custard w/. Yorkshire Rhubarb & Pistachios

Harbourne Blue, Beetroot & Mustard Relish, Buttermilk Crackers

### Sides

Dorset Estuary Oyster - £2.50 -- Bread & Butter - £3

Buttered Greens - £3 – Buttered Ratte Potatoes - £3 -- Bitter Leaf Salad - £3

An optional service fee of 12.5% will be added to your bill

