

## LUNCH MENU PRIX FIXE

3 COURSES ~ £25

### Starters

Cuttlefish cooked in its ink with soft & crisp polenta

Quail, breast, leg & egg with hazlenuts & Romanesco

Heritage carrots in two ways with coffee shortbread

### Mains

Wrapped pork fillet with sweet mustard crust,  
seasonal mushrooms & baby onions

Red mullet, celeriac purée, crispy kale, plankton & beetroot

Fried aubergine, confit cherry tomato, tomato crisps  
& smoked cheese mousse

### Desserts

Lemon chiboust with tarragon  
& blackberries

Apples from our garden with cinnamon doughnut

Milk chocolate créameux with espresso  
& hazelnut ice cream