

# Lunch Menu

## Aperitifs

### Aperol Spritz

Aperol • Prosecco • Soda

7.5

### Solstice Spritz

Hendricks Summer Solstice Gin • Prosecco • Tonic

9

### Limoncello Spritz

Limoncello • Prosecco • Soda

8

### Emiliana Brut, Chile

Crisp • Pear • Citrus Fruits

9

### Henners Brut, England

Lively • Green Apples • Brioche

10

### Pommery Brut, France

Light Mousse • White Flowers • Biscuit

11

## Starters

### Veg Terrine

Butternut • Sweet Potato • Pea • Coriander Oil (vegan)

8.5

### Baked Tart

Goats Cheese • Beetroot • Fig • Sweet Peppers (v)

9

### Game Terrine

Duck • Guineafowl • Gooseberry Jam • Raspberry • Mustard

9.5

### Rabbit Saddle

Caramelised Onion Jam • Silver Onions

9.5

### Seafood Salad

Octopus • Clams • Mussels • Garlic Olive Oil

9.5

### Tuna Carpaccio

Pickled Grapes • Wasabi Mayo • Watermelon Jelly

11

## Mains

### Sea Bass

Clams • Mussels • Crushed New Potato • Spring Onion

23

### Soul Bowl

Green Beans • Asparagus • Confit Tomato • Spinach (vegan)

20

### Sirloin Medallions

Spinach • Wild Mushroom • Truffle Pomme Puree (Served Pink)

26

### Ballotine

Chicken • Chorizo • Parmentier Potato • Caramelised Peppers

22

### Veg Tortilla

Sweet Potato • Wild Mushrooms • Asparagus • Truffle Mayo (v)

20

### Pork Tenderloin

Black Pudding • Sautéed Potatoes • • Port Jus

25

## Sides

Mixed Garden Greens • Chargrilled Asparagus • Chunky Chips •

Crushed New Potatoes • Spinach & Shallots

5