

MARTINI LUNCH

2 COURSES £48 | 3 COURSES £56

MARTINI OF YOUR CHOICE

Choose your spirit - Tanqueray Gin or Ketel One Vodka - dirty or with a twist, served straight from the freezer at -22 °C.

TO BEGIN

Free range chicken & tarragon terrine with apple & celery salad, toasted walnuts

or

H. Forman & Son Smoked Salmon Platter with wholemeal toast, lemon crème fraîche, capers, cornichons (GFO)

or

Wye Valley Asparagus with whipped lemon ricotta, herb salad, garlic croutons, cured Burford Brown egg yolk (V, VGO, GFO)

SIGNATURE MAINS

Pan - Roasted Cod with grilled marrow, olive tapenade, sauce Vierge, basil (GF)

or

HG Walters Beef Sirloin with hand cut fries, Café de Paris butter, Gem lettuce salad (GF)

or

Gnocchi with Spring greens, lemon, garlic crumb, light parmesan sauce (V, VGO, GFO)

TO FINISH

Honeycomb Ice cream topped with honeycomb shards (V, GF)

or

Bea Tollman's Vanilla Cheesecake with seasonal compote (V)

or

Selection of Ice cream (V) or Sorbet (VG)

Choose three scoops from:

Chocolate ice cream, vanilla ice cream, strawberry ice cream,

Lemon sorbet, passion fruit sorbet or strawberry sorbet

This menu is available from 12pm until 2pm everyday