



menu

Lunch Menu

Two course £26
Three course £35

Starters

Cornish mackerel

Heritage tomato, bloody Mary sorbet, tomato and basil consommé
£2 supplement

Mussels marinière

MC style – onion, parsley, garlic, thyme white and cream served with fresh bread

Confit Duck croquette

Miso mayonnaise, candied chilli

Sweet potato and coconut velouté(vg)

Spiced pine nuts, coriander

Mains

Fish and chips

Catch of the day, sharp's Atlantic beer batter, minted peas and tartar sauce

Phillip Warren 6oz steak burger

Red onion, tomato, lettuce, smokehouse sauce and fries
(veggie and vegan options available)

Pork belly

Kale, Braised butter beans, sage

Pea risotto

Broad bean, mascarpone, mint

Desserts

Vanilla cheesecake

miso macadamia crumb, raspberry sorbet

Treacle tart

popcorn ice cream

Lemon and strawberry Eton mess

meringue, chantilly cream

Sides

Truffle and parmesan fries / tenderstem broccoli, hazel nut butter /
baby gem lettuce, radish, tahini dressing

£4.95