Lunch Menu

Quick Bites

Chicken Salad | 22

Avocado Crush | Tomato Salsa | Blue Cheese Mousse | Hazelnut Tuile

Ricotta & Beetroot | 20

Jerusalem Artichoke Crisps | Red Onion | Gold River Farm Leaves

Duck Pie | 25

Braised Duck | Seasonal Greens

Pressed Celeriac | 22

Almond Panisses | Kale Majada | Black Garlic Gel

Tagliata Open Steak Sandwich | 27

Focaccia | Onion Lyonnaise | Triple Cooked Fries | Mixed Salad

Lunch Menu

Starters

Suesey Street Fish Soup | 17 (25 as a main course)

Cod | Turbot | Prawns | Mussels (fish selection subject to change)

Foie Gras & Chicken Liver Parfait | 20

Warm Broiche | Orange Chutney | Duck Gelée

Mains

Dry Aged Fillet of Beef | 47

Hazelnut Toast | Triple Cooked Chips | Chimichurri

Fillet of Black Hake | 36

Garlic Pimenton Potato | Gremolata Sauce | Lemon

When the Boat Comes In | Market Price

Seasonal Market Fish - Please ask your server for today's fish

Pressed Celeriac | 22

Almond Panisses | Kale Majada | Black Garlic Gel

Lunch Menu

Desserts

Crème Brûlée | 13

Cranberry Biscotti | Summer Berries | Ice Cream

Pressed Apple | 14

Vanilla | Apple Purée | Oat Crumble | Ice Cream

Chocolate Cream | 15

Vanilla Mousse | Sour Cherry Compote | Morello Sorbet

Cream Cheese Mousse | 15

Carrot & Cranberry Base | Lemon Shortbread | Rhubarb Gel & Sorbet

Selection Of Farmhouse Cheese | 17

Chutney | Grapes | Quince | Crackers

Side Dishes

Mixed Leaves Salad | 6.50

Paris Mash | 6.50

New Season Potatoes | Herbs | Butter | 6.50

Fries | 6.50

Seasonal Greens | 6.50

Lunch Menu

Dessert Cocktail Selection

Big Lebowski | 13

Absolut | Tia Maria | Fresh Cream

Coconut Passion | 14

Passoa | Malibu | Lemon | Passion Fruit Purée | Egg White

Lemon Cheesecake | 14

Limoncello | Frangelico | Sugar Syrup | Fresh Cream | Lemon Bitters

Espresso Martini | 15

Absolut | Tia Maria | Espresso | Sugar Syrup | Aztec Chocolate Bitters