

LUNCH MENU

FRIDAY 28TH MAY 2021

MAIN COURSES

Char-grilled Loch Duart salmon with sweet chilli sauce
Seared English beef fillet with horseradish, mustard, and parsley soured cream
Turkey, red pepper, chilli flakes and sumac burger with mustard sauce
Roasted free-range chicken with garam masala, sherry vinegar, chilli and sweet paprika
Courgette, pea and feta fritters with Aleppo, confit garlic and sumac yoghurt
Roasted cherry tomato quiche with caramelised onions, feta cheese and spinach

SALADS

Char-grilled broccoli with chilli and garlic
Roasted aubergine, with tahini, crushed chickpeas, red pepper and herbs
Green beans, asparagus, and edamame with soy pickled shitake and sesame
New potatoes with black garlic, Thai basil, samphire and macadamia
Turmeric roasted cauliflower with tomato, dill, mustard and capers
Crushed beetroot with elderflower labneh, grains of paradise and hazelnuts
Little gem, burnt aubergine yoghurt, chilli chatta and smacked cucumbers
Green grains with roasted shallots, rocket and pistachio

Daily cake selection

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

Pistachio, rose water and semolina cake

Carrot and walnut cake

White chocolate cheesecake tart with raspberry compote

Coconut and chocolate macaroon

Caramel and macadamia cheesecake

Lemon and mascarpone tart

Lemon, blueberry and almond cake

Gooseberry financier with mixed berries and mascarpone

Passion fruit and raspberry drizzle cake

Hazelnut and ricotta cake with chocolate chips

Tangerine and pistachio mini loaf with yuzu icing

Flourless coconut and almond cake with chocolate ganache

Chocolate clafouti with cherry compote and mixed berries

Victoria sponge with raspberries and Chantilly cream

Sicilian lemon and olive tea cake with bay leaf

Macadamia and caramelised white chocolate cookie