

Please note this is an example menu. Dishes can change on a daily basis.

Lunch Menu

Pre Starters/ Snacks

Nocellara Olives	2
Crispy Ham Hock Croquettes with Mustard Ketchup	4
Devilled Whitebait, Roast Garlic Mayonnaise	4
Scotch Egg	4

Starters

Heritage Tomatoes, Laverstoke Park Mozzarella, Fennel and Black Onion Seed Cracker	10
Chicken Terrine, Crispy Skin, Sweetcorn and Baby Spring Vegetables	10
Cured Salmon, Greek Yoghurt and Sea Herbs	10
Duck Liver Parfait, Salt and Vinegar Peanuts and Toasted Brioche	10
Pan Fried Wood Pigeon, Carrot, Cumin and Coriander Crumb	10

Mains

Roasted Cauliflower, Hazelnut Crumble and Golden Raisin Verjus	17
Stone Bass, Braised Fennel, Jerusalem Artichoke and Seaweed Dressing	19
Aged Pork Loin, Savoy Cabbage, Apple Purée and Sage Crumb	24
Roasted Halibut, Clams, Peas, Broad Beans and Clam Sauce	27
8oz Sirloin Steak, Spinach, Mushrooms, Chips and Sauce Béarnaise	28

Side Dishes

Chips with Truffle Mayonnaise	5
Mash Potato	4
Hispi Cabbage with Bacon and Almonds	4
Green Leaf Salad with House Dressing	4
Bobby Beans with Black Garlic Mayonnaise	4

Desserts

Summer Berry Mille-Feuille, Lemon Balm and Blackberry Sorbet	8
Melon Parfait, Lime Sorbet and Gingerbread Crumb	8
Dark Chocolate Tart, Coffee Ice Cream, Chocolate Shard	8
Peach Soufflé with Clotted Cream Ice Cream	11
A Selection of British and Irish Cheeses (4 pieces)	14
Additional pieces	3.5 each

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.

If you require information regarding the presence of allergens in any of our food, please ask your server.