



set lunch

Two courses £20 | **Three courses** £25

Starters

Chilled tomato & red pepper gazpacho, cucumber, basil,
rosemary croutons **MK CY SD G**

Mussels, white wine & garlic butter, sourdough toast **M MK SD G**

Heritage beetroot, Bosworth Ash goat's cheese,
honey caramel almonds, aged balsamic **N MK SD**

Mains

Roasted seabass fillet, pak choi, soy glaze, chili, sesame seeds **SS F S SD**

Roasted corn-fed chicken breast, olive oil mash,
braised baby gem, pancetta, Summer truffle, chicken jus **MK CY SD**

Trofie pasta, green beans, broad beans, basil, pine nuts pesto **N MK CY G**

Desserts

White chocolate mousse, strawberries, lemon verbana **N MK SD**

Burnt honey panna cotta, poached pear **N E MK SD G**

Ice creams, sorbets **N E MK**

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C),
Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD),
Sulphur Dioxide (SD), Lupin (L), Gluten (G) **May Contain**

Before you order, please inform our staff if you have any food allergies.
Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your
bill.