



À LA CARTE MENU

Lunch from 12.15pm to 2.30pm

Starters

Homemade artisan bread and butter 2 pp

Chef's soup of the day 4.5

Heritage summer tomatoes, Cornish crab, fennel seed crème fraiche, iced tomato essence and summer herbs 11

Salad of Grilled yellow crougettes, house made ricotta, fried courgetti blossoms, pinenut praline and truffle honey (N) (V) 9

Mains

Crisp Norfolk chicken breast and fried leg, hash brown potato, baby violet artichoke, caramelised garlic puree, grilled rosscoff and Blue cheese and jalapeno bearnaise 19

Confit Scottish Salmon, braised fennel, smoked tomato chutney, roasted almonds, pommes souffles, sauce of roasted tomato, basil and brown butter (N) 19.5

Homemade cavatelli, burrata, goats curd gundi, confit yolk, ragout of grilled yellow beans, peas and maitake with a garlic bread sauce (V) 17.5

Desserts

Grilled focaccia pain perdu, Red plums, earl grey curd, toasted marshmallow and caramelised white chocolate 8.5

Fig leaf and Blackberry tartlet, Marjoram and Vanilla cream 8

Sides

Grilled sweetcorn, garlic mayonnaise, parmesan and lime 5.5

Green salad of gem, soft herbs pickled shallots and crispy quinoa 5

Skin on fries with rosemary salt 4

Burger & Beer

Grilled English beef burger, smoked pancetta, American cheese, gherkin jam, Dijon onions, crispy shallots, black pepper mayonnaise, shaved iceberg lettuce, in sesame brioche bun, with fries Served with a pint of draught beer 16

Celeriac, onion and haloumi fritter, gherkin ketchup, curry mayo, mango chutney, American cheese, red onions and shaved iceberg lettuce served in a sesame brioche bun, with fries Served with a pint of draught beer (V) 16

*Please notify staff if you have allergies to any ingredients
The above dishes may contain trace nuts
All charges are inclusive of VAT*

*Our Oyster mushrooms are grown from our waste coffee grounds, under new square in the vaults



WINE LIST



		175ml	125ml
Sparkling Wine & Champagne			
Prosecco, Borgo Del Col Alto Veneto Italy, Brut NV	22	8	6
Honourable <i>Society of Lincoln's Inn Champagne</i> Jean Comyn Harmonie Brut NV	45		
Pol Roger Brut Reserve NV	65		
Laurent-Perrier La Cuvée Brut NV	65		
Greyfriars NV	33	9	
Greyfriars, Classic Cuvée Surrey, England, 2014	38		
Greyfriars, Blanc de Blancs Surrey, England, 2015	39		
White Wines			
Ponte Pietra Trebbiano Garganega Verona, Italy, 2020	22	6	5
Maison de la Paix Réserve, Viognier <i>Vin de Pays d'Oc, 2020</i>	27	7.5	6
Hamilton Heights, Chardonnay Southeast Australia, 2021	25		
Ribbonwood Sauvignon Blanc Marlborough, New Zealand, 2020	28		
Domaine Alain Gautheron Chablis, France, 2019	30		
Red Wines			
<i>Terre d'Or Shiraz Cabernet</i> Les Vignobles Foncalieu, France, 2020	22	6	5
Kaiken, Malbec Reserve Mendoza, Argentina, 2019	27	7.5	6
Les Terres du Roy Côtes du Rhône Southern Rhône, France, 2020	24		
El Coto Rioja Crianza Spain, 2017	26		
Les Hauts de Perganson Haut-Médoc France, 2014	30		
Rose Wine			
Chateau Paradis <i>Coteaux d'Aix en Provence, France, 2020</i>	27	7.5	6

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May contain Sulphites*