

## LUNCH

Beef tartare, oyster leaf, avruga caviar

or

Evesham tomatoes, wild garlic, shallot,  
tomato & coriander tea

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Gurnard, Lovage, jersey royals, beans, mussels

or

Chicken, Asparagus, pearl barley,  
offal, hen of the woods

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Gold rush apple, brioche, cider ice-cream

or

Peanut cheesecake, salted caramel,  
chocolate ice-cream

Coffee, Tea & Infusions

Pick & Mix £5.00

Three courses £35.00 per person

Optional Cheese course £15.00

This menu is available from 12pm – 2pm on Saturday's

*'Food allergies and intolerances - Before ordering please speak to our staff about your requirements'*

## TASTING LUNCH

**Beef tartare, oyster leaf, avruga caviar**

*Bandol Rosé, Provence 2015 – France*

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**Evesham tomatoes, wild garlic, shallot,  
tomato & coriander tea**

*Gavi di Gavi “La Giustiniana”, Lugarara 2015 – Italy*

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**Gurnard, Lovage, jersey royals, beans, mussels**

*Viognier “Les Galets, Rhône Valley, Blanc Christophe – France*

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**Chicken, Asparagus, pearl barley,  
offal, hen of the woods**

*Rioja Crianza, 2012, Vivanco Rioja – Spain*

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**Gold rush apple, brioche, cider ice-cream**

*Gruner Veltliner/Muscat Eiswein, 2015, Burgenland- Austria*

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**Peanut cheesecake, salted caramel, chocolate ice-cream**

*Espresso Martini*

**Coffee, Tea & Infusions**

**Pick & Mix £5.00**

**Six courses £55.00 per person**

**Tasting Wines £45.00 per person**

**Optional Cheese course £15.00**

**This menu is available from 12pm – 2pm on Saturday’s**

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