## EXPRESS LUNCH MENU

2 courses £29 per person \| 3 courses $£ 35$ per person


Salmon carpaccio
Cauliflower purée, pickled cucumber, lemon marmalade
Red pepper gazpacho VE Black olives tapenade, croutons, basil oil

Buffalo milk burrata V
Heritage tomatoes, basil dressing
Black angus grass fed beef tartare | $£ 5$ supplement Capers, Melba toast


Chicken Milanese
Rocket \& parmesan
Roasted fillet of organic salmon
Pea purée, tomato berries, chive oil
Garden pea \& asparagus risotto $V$
Gorgonzola, toasted pine nuts
Native lobster thermidor, fries | $£ 15$ supplement


Classic vanilla crème brûlée, shortbread V
Basque cheesecake, English strawberries ice cream V Ice cream \& Sorbet V
Vanilla, chocolate, strawberry, rum \& raisin, lemon, coconut, raspberry
Paxton \& Whitfield cheese board V || £5 supplement Oat crackers \& apricot chutney

V Vegetarian | VE Vegan | GF Gluten-free party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of $12.5 \%$ will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.

