

Lunch Set Menu

Starters

Soup

Homemade bread, herb extra virgin olive oil. Ask your waiter for today's soup. (V) (NGCI)

David's Signature Smoked Tofu

Applewood coriander smoke, Korean cucumber pickle, carrot, sesame, miso, maple. V NGCI

Shortcrust Broccoli Tart

Saffron, Millbrook Dairy Company mature cheddar, milk curd, mixed leaves, pickled raddish.

Homemade hummus

With tomato chutney and homemade bread. V (NGCI)

Mains

Risotto alla Norma

Tomato, rosemary, mascapone, edamame, mirepoix broth, Millbrook Dairy Company mature cheddar, grilled aubergine, ricotta, toasted pinenut, rocket purée. (V) NGCI

Charred Brassica

Toasted fregola sarda, spiced puy lentil, cauliflower vanilla purée, walnut, fresh coriander, pomegranate. V (NGCI)

Mexican Bean Chilli

Filo basket, quinoa, butter bean, kidney bean, beetroot, house spices, kiwi salsa, sweet potato, smokey spicy dark chocolate, corn pancake. V (NGCI)

Double Baked Pudding

Fire roasted red pepper, Isle of Kintyre smoked cheese, polenta basil chips, roasted carrot, pea sauce, herb oil. NGCI

Desserts

Shortcake Pastry Tart

Almond and coconut frangipane, blueberry, desiccated coconut, chocolate ice cream.

Vanilla Pannacotta

Blackcurrant, juniper berry, Pickering's gin compote, meringue. NGCI

Lemon Posset

Pineapple compote, raspberry gel, coconut and rum sorbet, lemon shortbread. V (NGCI)

Chocolate Cake

Chocolate coulant, plum, Delaforce port, beetroot, coconut and whisky ice cream. V

Homemade ice cream (NGCI)

Select 3 scoops:

- Chocolate
- Vanilla
- Raspberry
- Ginger and lime
- Miso V
- Pineapple sorbet V
- Coconut and rum sorbet V
- Beetroot, coconut and whisky icecream V
- Blackberry and rosemary sorbet V

NGCI- Non gluten containing ingredients

(NGCI)- Non gluten containing ingredients on request

V- vegan

(V) – vegan on request

2 courses £23.00, 3 courses £28.00