

# BUSINESS LUNCH SET MENU

45 Minutes, Two Courses 35

Third Course 8

## Starters

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### Morello Cherry & Tomato Gazpacho

Sourdough, Sun-Dried Tomato, Pistachio, Black Olive, Basil Mayonnaise

### Heritage Beetroot Carpaccio

Goat's Cheese, Caramelised Pecans, Truffle Honey, House Dressing

### Vitello Tonnato

Caperberries, Cherry Tomatoes, Anchovy Sauce

### Confit Salmon Belly

Suzuki Dressing, Wye Valley Asparagus

## Main Courses

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### Charred Hispi Cabbage

Ranch Sauce, Roasted Pepper Hummus, Herb Crumb

### Josper Grilled New York Strip

Triple Cooked Chips, Béarnaise Sauce

### Stone Bass

Creamy Leaks, Hazelnut Gnocchi, Citrus Beurre Blanc

### Spaghetti Carbonara

Smoked Guanciale, Aged Pecorino

## Desserts

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### Baked Vanilla Cheesecake & Berry Compote

### Strawberry Eton mess

### Selection of Ice Cream & Sorbets (2 scoops)



Gluten Free



Vegetarian



Vegan



Lactose Free

If you have a food allergy or intolerance, please speak to a member of our team before ordering.  
All food and beverage prices are inclusive of 20% VAT. A 15% discretionary service charge will  
be added to your final bill.