



SET LUNCH

2 COURSES 19.⁰⁰ | 3 COURSES 25.⁰⁰ | 12 – 3PM

STARTERS

ROASTED HARRIER BUTTERNUT SQUASH (VG)

Chestnuts, crispy kale, watercress & truffle

WILD RABBIT, GUINEA FOWL & TRUFFLE TERRINE

Quince chutney

MARYLEBONE GIN CURED LOCH DUART SALMON

Horseradish cream & pickled cucumbers

MAINS

GRILLED SIRLOIN & SUPERFOOD SALAD

BLACK BEAN & MUSHROOM BURGER (V)

Crushed avocado & red cabbage slaw

Also available bunless | Add Lincolnshire Poacher Cheddar — 1.⁵⁰

BOXCAR BURGER & ROSEMARY FRIES

45 day dry-aged Dexter beef | Add Lincolnshire Poacher Cheddar — 1.⁵⁰
Also available bunless | Add Dingley Dell beer & treacle streaky bacon — 1.⁵⁰

CASTLEMEAD CHICKEN BREAST

Cornish greens & horseradish jus

BAKED WINTER VEGETABLE TART (VG)

Tenderstem broccoli

SIDES 4.⁵⁰

Charlotte potatoes, charred onion ketchup & Winchester cheese

Rosemary fries | Broccoli, flaked almonds & chilli

Courgette & whipped feta

An optional 12.5% service charge will be added to your bill.
Please inform staff if you have any dietary or allergen requirements.