

LUNCH MENU

SATURDAY 17TH MAY



Aperitifs	Blood Orange juice	2.50	Tanqueray & Fentiman's tonic	5.70
	Glass of Cava, Prosecco, Limoux	<i>from</i> 5.95	Negroni & other Cocktails	6.95
	Glass of Champagne	8.00	Martinis, Mojito & Mules	6.95
				<i>Small Large</i>
Starters	Sweet potato & ginger soup with croutons			5.00
	Roast bone marrow with toasted sourdough, shallot, caper & parsley salad			5.50
	Ham hock, lamb's tongue & leek terrine with toast & pickles			5.75
	Grilled Manx kipper with poached egg			5.75
	Roast squash, red onion & sage salad with rocket, parmesan & pinenuts			6.00
	Baby spinach salad with aubergine, avocado, dolcelatte & spiced bread crumbs			6.25
	Irish smoked salmon with buckwheat blinis & horseradish cream			6.50
	Buffalo mozzarella, grilled English asparagus, oregano & tomato salad			6.50
	Crispy duck & watercress salad			6.95
	Serrano ham, soft boiled egg, French beans, pork crackling & sherry vinaigrette			7.25
	½ dozen of Maldon oysters with shallot vinegar			8.50
	Grilled chicken Caesar salad with avocado, anchovies & crispy bacon			6.50 9.95
	Steamed mussels & razor clams with shallots, garlic, parsley & cream			6.50 9.95
	Deep-fried goujons of plaice with tartare sauce & lemon			6.95 9.95
	Plate of cured meats & pickles			6.95 9.95
Mains	Depot fishcake with baby leaf salad & wasabi mayonnaise			9.95
	Sauteed potato gnocchi with wild mushrooms Provençale			10.50
	Grilled Cumberland sausages with mash, spring greens & shallot gravy			10.95
	Grilled whole mackerel with sugar snaps, pak choi, soy & ginger dressing			12.95
	Chargrilled marinated bavette with chips & bearnaise			13.00
	Roast cod with cockles, bacon, baby onions & cream			13.50
	Honey & sesame duck breast with shiitake broth & steamed Chinese greens			14.50
	Roast chump of spring lamb with morels, artichokes, Jersey's & asparagus			15.00
	Wild sea bass & scallops with crayfish, baby spinach & tarragon risotto			16.75
Sides	Jersey royals or Mash	3.25	Steamed bok choy & sugar snaps, chilli & ginger	3.50
	Green salad	3.25	Tomato & red onion salad	3.75
Puddings	Eton mess with Alfonso mangoes & bananas			5.00
	Lemon posset with ladies fingers & port roast plums			5.00
	Pear & almond tart with mascarpone & honey			5.00
	Strawberry & vanilla crème brulee with shortbread			5.00
	Sticky bitter orange & almond cake with yoghurt			5.00
	Warm chocolate cake with vanilla ice cream			5.00
	Selection of ice creams & sorbets			5.00
	Selection of British & Continental cheeses with onion chutney & crackers			7.50

Please note we cannot guarantee the absence of nut traces in any of our dishes. If you have a food allergy please let us know.
All prices include VAT. An optional 12.5% gratuity will be indicated on your bill.