

Starters

- Ham Hock Croquette, celeriac, apple, parsley **11**
- Scallops, cauliflower, raisins, curry oil **14**
- Confit Duck Press, pickled turnip carrots, blood orange, grenola **12**
- Slow Cooked Hens egg, wild mushrooms, bearnaise **12**
- Scorched Mackerel, ratatouille, black olive caramel, basil **11**
- Soup Du Jour, sourdough, rosemary butter **8**

Mains

- Gressingham Duck Breast, turnip marmalade, heritage carrots, grand veneur **28**
- Dunwood Dry Aged Fillet, triple cooked chips, king oyster, peppercorn sauce **37**
- 10oz Dry Aged Pork Chop, apricots, girolles, toasted almonds **26**
- Gnochi, butternut squash, blue cheese, pumpkin oil, sage **19**
- Roasted Halibut, peas a la francaise, cornish new potatoes **26**
- Whole Seabass, tomato and caper sauce vierge, fries, Lunar Salad **28**

Side dishes

- Summer greens **4.5**
- Skin on fries **5**
- Cornish new potatoes **5**
- Triple cooked chips **5**
- Glazed heritage carrots **5**

Sweets

- Passion Fruit Tart, raspberry sorbet, raspberry gel **10**
- Banana cheese cake, vanilla ice cream **9**
- Vanilla Panna Cotta, strawberry, rhubarb **10**
- Chocolate Fondant, white chocolate, ice cream **11**

Cheese

- Selection of British Cheeses **12**

