

(V) Vegetarian (VG) Vegan (GF) Gluten free

Mon-Fri (12:00 – 16:00)

30 mins guaranteed 2 course lunch @ £26.00 pp

45 mins guaranteed 3 course lunch @ £34.00 pp

Starters -

Soup of the day (V)

SERVED WITH BREAD AND BUTTER

Burrata (V, GF)

HERITAGE TOMATOES, MICRO CRESS, BASIL OIL & BALSAMIC FIG GLAZE

Caramalised red onion & goat cheese tart (V)

Pan-seared Orkney scallops - SUPPLEMENT 4.50

FRIED QUAILS EGG, MINT, PEA PUREE & CORAL TUILE

Ginger accentuated Edward potato & tapioca fritters

MANGO CHUTNEY

Chicken yakitori skewers

SESAME COATED, WASABI & PINK GINGER

Desserts -

Salted caramel cheesecake

RASPBERRY COULIS, CHOCOLATE PEARLS

Figs & almond tart

PASSION FRUIT COULIS, VANILLA ICE CREAM

Duo chocolate torte

CHOCOLATE SAUCE CHOCOLATE SHARDS

Selection of British cheeses - SUPPLEMENT 4.50

WITH CHUTNEY & CRACKERS

Ice creams & sorbets

ICE CREAM 3 SCOOPS

Vanilla/ Strawberry/ Chocolate /Butterscotch

SORBET 3 SCOOPS

Raspberry/ Blackcurrant/ Lemon/ Mango

Mains -

Jasper grilled chicken supreme

MUSHROOM SAUCE BUTTERED MASH & TENDER STEM BROCCOLI

Pan-seared farmed sea bream (GF)

CRUSHED JERSEY ROYALS, PEAS BONNE FEMME, SORREL LEAVES . WHITE WINE SAUCE

Tagliatelle (V)

WILD MUSHROOMS, WILTED SPINACH, CREME FRAICHE,

PARMESAN CRISP, BASIL OIL

Mandeville cheeseburger

MINCED BEEF PATTY, SLICED CHEDDAR, BURGER RELISH, BEEF TOMATO, GHERKINS, BABY GEM LETTUCE, CRISPY ONION RING & CHUNKY CHIPS

Fish & chips

BEER BATTERED BABY HADDOCK FILLET, THICK CUT CHIPS,

MUSHY PEAS, LEMON, TARTAR SAUCE

Slow-cooked New Zealand lamb shank (GF) -

SUPPLEMENT 9.50

PARSLEY MASH, PICKLED RED ONION, LAMB JUS, LOTUS ROOT CRISP

Ribeye steak / Sirloin steak 225GMS - SUPPLEMENT

9.50/10.5

SERVED WITH STEAK CUT CHIPS, HOUSE SALAD AND A CHOICE OF PEPPERCORN SAUCE, BEARNAISE SAUCE, MUSHROOM SAUCE & RED WINE JUS

Sides

Buttered mashed potato -5 / Tenderstem broccoli -7

Wilted spinach -7 / Asparagus -5 / Seasonal vegetables -5

Thick cut chips -4.5 / House salad -5