

FESTIVAL LUNCH

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

MAIN PLATES

CHICKEN CAESAR SALAD, GEM LETTUCE, PARMESAN, BACON CRUMB **22**

ATLANTIC COD LOIN, CHARRED SPROUTING BROCCOLI, TERIYAKI GLAZE **22**

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & FRIES **24**

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & FRIES **VG 24**

CELERIAC STEAK, BEETROOT MISO GLAZE, POTATO ROSTI, KIMCHI SLAW **VG 18**

PUDDING PLATES

RASPBERRY PARFAIT, PEACH MELBA SORBET, HIBISCUS **VG 12**

WHITE CHOCOLATE CRÈME BRÛLÉE, STRAWBERRIES & BASIL **V 12**

DARK CHOCOLATE & HAZELNUT SPHERE TONKA BEAN, BANANA ICE CREAM **V 12**

ARTISAN BRITISH CHEESE SELECTION, CRACKERS, QUINCE JELLY **V 16**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | **V** suitable for vegetarians
VG suitable for vegans | **VG 0** vegan option available

THE GALLERY