

FOUND

Restaurant + Bar
Available from 12:00pm – 22:00pm

STARTERS

Warm sourdough loaf & seeded sourdough loaf | £4.50

With salted butter

Soup of the day (V, VG) | £9.50

Warm bread roll

Char-grilled wye valley asparagus, (V, VG, GF) | £12

Herb crumbs, vegan cream cheese
add chilled poached egg | £2

Chicory, candied walnuts, bambi nella pear & blue cheese salad (V) | £14

Honey mustard dressing

Duck laqué salad (GF) | £15

Toasted cashews, watermelon, germe de soja pickled ginger, clementine, sesame seed & vinaigrette aux cinq épices

Octopus carpaccio salad (GF) | £16

Pickled breakfast radish, fennel, micro cress & citrus mustard dressing

Tuna tartare, smashed avocado & horseradish, micro cress | £17

With seeded sourdough croutons

Caesar salad | small – £10 / large – £14

Baby gem, anchovies, parmesan, croutons, poached egg
add chicken or bacon – £4.75 each

Duck liver parfait | £12

Toasted brioche, spicy pear chutney

MAINS

Velvety pearl barley (V, VG) | £19.50

Pea puree, chopped asparagus, broad beans with fermented sultana's & crispy shallot

Ratatouille provençale, roasted pepper tapenade (V VG GF) | £21

Confit cherry tomato, toasted pinenuts & pomme puree

Pan fried stone bass fillet with caviar | £26

Saffron mash, tenderstem broccoli, confit cherry tomato & champagne velouté

Pates D'Alsace spaetzle lobster | £24

Grilled Sword fish, served with shaved fennel, breakfast radish | £25

Clementine salad & toasted pinenuts, lemon & tarragon butter

Braised lamb shank | £27.50

Pearl onion, bottom mushroom, beluga lentils

Honey roasted duck breast | £26

Sweetcorn puree, baby corn, tempura courgette flower, fabbri amarena cherries & tarragon jus

8oz Armagnac flamed rib-eye steak (GF) | £29

Confit cherry tomato, french fries & peppercorn sauce

Chicken milanese | £24

Fried egg, truffle mayo, lamb lettuce, comte & french fries

Daily special

Please speak to your server for more information

AFTERNOON TEA

Available daily – 1:30pm to 5pm

24 hours prior reservation required.

Please speak to a member of staff for reservation

BRUNCH MENU

Available on weekends from 11:30am to 3pm

SIDES

French fries | £5

Add truffle salsa & Comte | £2.75

Tenderstem broccoli & lemon zest (V, VG) | £5

Sautéed spinach with confit garlic | £5.25

Chicory & pea shoot salad honey mustard dressing | £5

Lamb lettuce, cherry tomato & parmesan salad and mimosa dressing | £5

DESSERTS

Pistachio raspberry delice (GF) | £11

Vanilla & orange crème brûlée | £9

Served with shortbread

Red fruits eton mess | £11

With strawberry coulis

Found cream coffee cake | £10

Lemon tart | £9

Served with raspberry sorbet

Blackcurrant & chocolate mousse (VG GF) | £11

Sticky toffee pudding (GF) | £9.75

Caramel sauce & Jude's honeycomb ice cream

Vegan Jude's icecream / sorbet selection | £7

British produce cheese | £9.75 / £14.75

Spicy pear chutney, celery, grapes, Scottish oat cakes
Choice of any two cheese – Choice of any three Slices –
Select from – Extra Mature Devonshire cheddar, Silton, Camembert

Express Set Menu

Available from 12:00 – 19:00

Two Course– £28 | Three Course– £35

Starters

Soup of the day (V, VG)

served with a warm bread roll

Caesar salad

Baby gem, anchovies, parmesan, croutons, poached egg
& caesar dressing

Add chicken, or bacon £4.75 each

Duck liver parfait

Toasted brioche, spicy pear chutney

Mains

Velvety pearl barley (V, VG)

Pea puree, board beans with fermented sultanas & crispy shallot

Ratatouille provençale, roasted pepper tapenade (V VG GF)

Toasted pinenuts, herb pomme pure

Chicken milanese

Truffle mayo, lamb lettuce, & French fries

Desserts

Blackcurrant & chocolate mousse (VG GF)

With vegan vanilla ice cream

Vanilla & orange crème brulee with shortbread

British produce cheese

Spicy pear chutney, celery, grapes, Scottish oat cakes

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description does not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.