

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £25.00

3 courses £30.00

STARTER

Chilled Vine Ripened Tomato Gazpacho

Basil, Sourdough Croutons

Pressing of Confit Duck

Red Onion Chutney

Croquettes of Salted Cod

Tartare Sauce

Beetroot, Orange, Summer Leaves

Walnut Dressing

Extra Bread £2 per portion

MAIN COURSE

Risotto of Soft Herbs

Grilled Summer Squash, Crisp Parmesan, Ricotta

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Pan Roasted Hake

Herb Couscous, Cured Tomato, Fennel, Black Olive

Orchard Farm Pork Chop

Potato Fondant, Summer Beans, Lemon Sage Pan Juices

DESSERT

Cherry & Almond Tart

Clotted Cream & Cherry Ripple Ice Cream

Vanilla & Mascarpone Cheesecake

Summer Berries, Honeycomb

Dark Chocolate & Salted Caramel Marquise

Salted Caramel Ice Cream

Selection of British Cheese

£3.00 Supplement

Extra Crackers £1.50 per portion