

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £25.00

3 courses £30.00

STARTER

White Onion & Caraway Velouté

Fine Croutons, Chive

Pressing of Confit Duck & Celeriac

Bloomed Sultanas, Fig & Port Compôte

Cured Chalk Stream Farm Trout

Golden Beetroot, Watercress, Crème Fraîche

Red Gem Lettuce, Fennel, Pink Lady Apple

Rosary Goat Cheese, Toasted Seeds, Dijon Mustard

Extra Bread £2 per portion

MAIN COURSE

Roasted Cauliflower, Chickpea & Kale Masala

Toasted Almonds, Pink Lady Apple, Coriander Purée

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Pan Roasted Cod

Summer Kale, Fennel, Cured Tomato, Black Olive, Caper

Breast of Free Run Chicken

Braised Greens & Mushroom Cannelloni, Chive Emulsion

DESSERT

Spiced Plum Financier

Ginger & Plum Ripple Ice Cream

Blackberry Mousse

Mulled Blackberries, Meringue, Sorbet

Dark Chocolate Pavé

Poached Pear, Hazelnut Granola, Salted Caramel Ice Cream

Selection of British Cheese

£3.00 Supplement

Extra Crackers £1.50 per portion