

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £27.50

3 courses £32.50

STARTER

Potato & Wild Garlic Soup

Natural Yoghurt, Fine Crouton

Pressing Of Confit Duck & Celeriac

Fig & Apple Compote, Aged Modena Vinegar

Gravadlax of Loch Duart Salmon

Fennel Remoulade, Mustard Dill Sauce

Spinach, Watercress & Rocket

Radish, Pear, Colston Basset, Lemon Dressing

Extra Bread £2.50 per portion

MAIN COURSE

Risotto of Asparagus & Sweet Peas

Soft Herbs, Ricotta, Crisp Padano

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Roast Cod Loin

Jersey Potatoes, Tomato, Green Beans, Olive, Basil

Pan Roasted Pork Chop

Parmentier Potatoes, French Style Peas, Bramley & Cider Purée

DESSERT

Baked Crème Fraiche Tart

Raspberries, Raspberry Ripple Ice Cream

Chocolate & Orange Delice

Clotted Cream Ice Cream

Fresh Strawberry Eaton Mess

Strawberry Sorbet

Selection of British Cheese

£3.00 Supplement

Extra Crackers £1.50 per portion