

LUNCH MENU £40

AMUSE GUEULE

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ROASTED FILLET OF BRILL, DRESSED FENNEL & TAPENADE
SAFFRON CHARLOTTE POTATOES,
GAZPACHO SAUCE, BASIL OIL

or

CHICKEN, MUSHROOM & LEEK TERRINE
MINTED HERITAGE CHERRY TOMATOES WITH PINOLI
TARRAGON PURÉE

Today's Vegetarian Choice

SALT BAKED BEETROOT, HONEY DRESSED PIOPPINI MUSHROOMS
BEETROOT GNOCCHI, BOK CHOI
CAERPHILLY DUMPLINGS

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STUFFED GUINEA FOWL ROLLED IN PARMA HAM
CRISPY KALE & VIOLET POTATOES
APPLE GERANIUM JELLY

or

BUTTER ROASTED FILLET OF COD ON RÖSTI
ST. GEORGE MUSHROOMS
RIESLING SAUCE

Today's Vegetarian Choice

CARAMELISED SHALLOT AND HAZELNUT TART
SPICED POTATO CROQUETTE
TOMATO RELISH, ROCKET SALAD

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CARAMELISED LAYERED CROISSANT
LEMON CURD, MACERATED BLUEBERRIES
BLUEBERRY SORBET

Or

BITTER CHOCOLATE GANACHE TORTE, CARDOMOM CRÈME
RASPBERRY SORBET AND RASPBERRY JELLY
ALMOND BISCUITS

Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(**Colston Basset Stilton. Bosworth Ash Goat, Mrs, Kirkham's Lancashire, Wigmore Ewe's**)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE