

LUNCH MENU £40

AMUSE GUEULE

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SEARED FILLET OF BRILL, PARMENTIER POTATOES
PAK CHOI AND OVEN DRIED TOMATOES
DILL SAUCE

or

CALVES LIVER, CHAMP AND CRISPY BACON
CAMELISED SHALLOT
SWEETHEART CABBAGE, GINGER, DEEP FRIED SAGE

Today's Vegetarian Choice

SPICED SESAME AND SPRING ONION POTATO CAKE
TENDERSTEM BROCCOLI, BABY BEETROOT
GLAZED JERUSALEM ARTICHOKE
LEMON BUTTER SAUCE

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STUFFED GUINEA FOWL ROLLED IN PARMA HAM
CINNAMON FRIED KALE
BUTTERED CABBAGE AND VIOLET POTATOES

or

ROASTED OLD SPOT PORK FILLET
CRISPY BELLY AND SWEDE GRATIN
CIDER AND LICORICE APPLE SAUCE

Today's Vegetarian Choice

CAERPHILLY PASTRY TART WITH CREAMED LEEKS AND ROSEMARY
CAMELISED SHALLOTS
CAVOLO NERO WITH LEMON AND PINOLI
MUSHROOM AND MADERIA SAUCE

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VANILLA POACHED APRICOTS
PISTACHIO AND BASIL CAKE
APRICOT PARFAIT

or

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

Optional Extra Cheese Course - £7.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY 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