

**LUNCH MENU £40**

"AMUSE GUEULE"



SEARED FILLET OF WHITBY COD WITH SEA HERBS  
COURGETTE RIBBONS, CHERVIL PURÉE  
LEMON BUTTER SAUCE

or

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



FILLET OF LOIN OF LOCAL PORK  
CARROT PURÉE & BUTTERED KALE  
CRAB APPLE AND SAGE JELLY  
SPICED PORK CRACKLING

or

BUTTER ROASTED FILLET OF BRILL  
WILD MUSHROOMS & THYME GNOCCHI  
RIESLING CHIVE SAUCE



LEMON SORBET, GOATS' MILK CUSTARD  
OLD VICARAGE GOATS' CURD  
BLUEBERRIES AND BLUEBERRY COMPOTE

or

WHISKY GANACHE WITH PISTACHIO SPONGE  
COFFEE MOUSSE & BITTER CHOCOLATE



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, Charles Martell's Hereford Hop, Wigmore Ewe's )

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE