

Lunch Menu

To Start

Soup of the day – *Sourdough Croute & Herbs*

Salt Baked Heritage Beetroot - *Balsamic Vinegar, Black Olive Powder, Goats Cheese, Horseradish Sauce.*

Citrus Cured Salmon - *Pickled Cucumber, Apple, Celery, Dill Oil, Salmon Caviar*

Confit Duck Leg – *Slow Cook Hens Egg, Picked Onion, Bearnaise Sauce, Toasted Muffin*

Main course

Tandoori Spiced Chicken Breast- *Bombay Bhujia & Potato, Hens of the Woods, Tandoori jus*

Skrei Cod – *Confit Leeks, Chorizo, Creamy Sauce & Roasted New Potatoes*

Bavette Steak- *Tender Stem Broccoli, Garlic Mashed Potato, Peppercorn Sauce*

English Pea and Mint tortellini - *Tender Stem Broccoli, Pea Velouté, Crispy Sage & Parmesan*

Sides (£5 each)

Hand-cut Chips

Garden Green Salad

Mashed Potato

Seasonal veg

To finish

Apple Crumble & Vanilla Ice Cream

Forest Berry Cheesecake & Raspberry Sorbet

Selection of two British Cheeses, served with Grapes & Chutney.

Selection of Ice Creams & Sorbets

2 Courses £30

3 Courses £35