

## Lunch Menu

### STARTERS

Carrot and ginger soup, coriander oil (ve)

Potted smoked and confit Loch Duart salmon, preserved lemon, cucumber and radish salad

Crispy Gressingham duck salad, Asian vegetables, maple and soy dressing

### MAIN COURSES

Asparagus and wild garlic risotto, oyster mushroom (ve)

Seared sea bream, bok choy, tenderstem broccoli, saffron potato, shellfish sauce

Slow-cooked Lake District lamb belly, aubergine purée, potato and rosemary terrine, green olive jus

### SIDES - 5.00 per side

Buttered mixed greens / Triple cooked chips /

Chantenay carrots / Carroll's mashed potatoes

#### DAY DELEGATE RATE - SPRING 2023

A discretionary 13% service charge will be added to your bill.

VAT will be charged at the prevailing rates.

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

Adults need around 2,000 kcal a day. (v) Vegetarian - (ve) Vegan