

# Set Lunch Menu

## STARTERS

**Seasonal Soup of The Day**  
Herb Croutons (V)

**Mackerel Escabeche**  
Tomato Salad

**Pigeon Breast**  
Beetroot, Pickled Blackberries, Balsamic

**Goats Cheese and Fig Salad**  
Toasted Brioche

## MAINS

**Char Grilled Sirloin Steak**  
Saute Potatoes, Baby Onions, Green Beans with  
Bacon, Peppercorn Sauce

**Braised Venison**  
Black Pudding, Creamed Potato, Swede, Watercress,  
Redcurrant Sauce

**Steamed Fillet of Cod**  
Leek Risotto, Cherry Tomato, Samphire, Caviar Hollandaise

**Seabream Fillet**  
Mussel and Smoked Salmon Chowder

**Stuffed Butternut Squash**  
Wild Mushroom, Tomato Sauce, Baby Carrots

## DESSERT

**Apple and Plum Crumble**  
Custard, Vanilla Ice Cream

**Baked Lemon Tart**  
Raspberry Sorbet, Cherry Sauce

**Chocolate and Nut Brownie**  
Redcurrants, Clotted Cream

**Cheese Platter**

**2 Courses £15, 3 Courses £17.50**



(GF) Gluten Free (V) Vegetarian (VE) Vegan

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.