

Summer Lunch Menu

To Start

Breadbasket and Butter £3.50

Heritage Tomato salad (v) – smoked burrata, wild garlic oil, basil pesto, quinoa crisp

Ham hock Terrine – piccalilli veg, mustard, black garlic puree

Beetroot Cured Chalk Stream trout – apple & horseradish cream, pickled kohlrabi, avocado, sea buckthorn

St Michaels Superfood Salad(v) – quinoa, broccoli, avocado, sunflower seeds, goat curd, pomegranate dressing (Small or big)

Main course

Panfried Chicken Breast – pancetta bacon, creamy polenta, red wine jus

Roasted Seabass fillet – fennel and Orange salad, caper beurre blanch

Orzo Risotto (v) – mascarpone cheese, asparagus, English peas, parmesan cheese, wild garlic

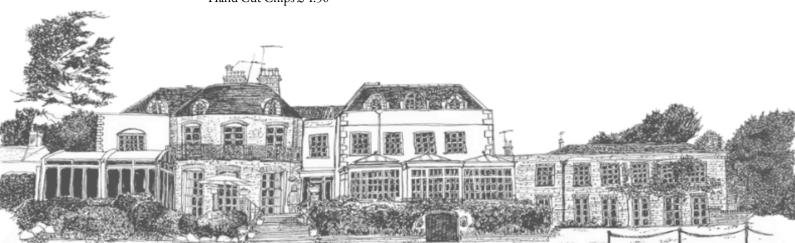
Ashdale Beef Sirloin – hand Cut chips, portobello mushroom, peppercorn sauce (Supplement £8.50)

Sides

Mashed Potato £ 4.50 Chard and spring cabbage & Bacon £4.50

Hand Cut Chips £ 4.50

Steamed Vegetables £ 4.50 Mixed Leaves Salad with Pomegranate £ 4.50



To Finish

70% Chocolate avalanche – chocolate ganache, chocolate sauce, honeycomb, pistachios ice cream

(Supplement £ 4.50)

Eton mess – vanilla ice cream, English strawberry, Italian meringue, Chantilly cream

Chocolate Fondant – salted caramel sauce, gochujang and chocolate, honeycomb ice cream

Sticky toffee Pudding – vanilla ice cream, caramel sauce

Farmhouse Selection of Cheese – celery, grapes, chutney, artisan crackers

£23.50 two-course

£29.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

