

Set Lunch

Homemade bread and butters

Smoked Mackerel pate, elderflower pickled cucumber, nasturtium, toasted bread

or

Tomato, red pepper and cucumber Gazpacho, olive oil, garden herbs

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Roasted Old Spot Pork chop, potato terrine, English peas,

honey mustard dressing, homegrown pea shoots

or

Pan roasted Chalk stream Trout, roasted fennel, crispy gnocchi, white wine & fennel veloute

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Wetheridge cheese from the Nettlebed, rhubarb chutney, homemade crackers

or

Trifle, English strawberries, jelly, custard, basil from the cabinet

Seasonal Petit fours

2 courses - £28

3 courses - £33