



AUTUMN LUNCH MENU 2020

2 COURSES £20

3 COURSES £25

STARTER

CLAYTON'S SOUP OF THE DAY, sourdough and croutons (V)

CRISPY GOATS CHEESE WITH ROASTED AUTUMN SQUASH, basil oil and toasted seeds (V)

SALMON RILLETTES, Sweet mustard dill mayonnaise, Pickled Cucumber, poppy seed biscuits

MAIN

RISOTTO OF PORCINI & SHIMEJI MUSHROOMS, Crispy parsnips, truffle oil (V)

GRILLED MARKET FISH FREGULA PASTA, roasted celeriac, chive white wine sauce

ROAST CORNFED CHICKEN BREAST, mushroom and rice fricassee, truffle oil, Porcini sauce

Pudding As per main menu Selection of British Cheese and biscuits £7 supplement

SANDWICHES

ROAST CORNFED CHICKEN, PANCETTA, apple chutney	£9
SMOKED SALMON, with mustard and dill mayonnaise	£11
GOATS CHEESE & ROATED BUTTER NUTSQUASH, Balsamic and basil oil (v)	£8
ORGANIC LYE CROSS SOMERSET CHEDDAR and apple chutney (v)	£8
PEMBROKESHIRE LITTLE HAVEN CRAB with chives and lemon	£14

Made with Sourdough or Ciabatta with Fries

[Please inform your server if you have any Allergens and ask for the Allergen menu](#)

ALL MENU PRICES INCLUDE VAT, 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL