

Lunch Menu

STARTERS

MUSSELS MARINIÈRE

Crispy Shallot, Confit Garlic, Sourdough Tuille

GOATS CHEESE & HORSERADISH PANACOTTA

Caramelised Beetroot, Winter Truffle, Watercress

GAME TERRINE

Jerusalem Artichoke, Spiced Apple & Prune Chutney, Toasted Brioche

MAINS

HERB CRUSTED PORK BELLY

Rissole Potato, Tenderstem Broccoli, Caramelised Beetroot Puree, Aspalls Cider Sauce

CHARRED HAKE

Saag Aloo, Puff Wild Rice, Sun Blush Tomato Buerre Blanc

DUCK A LA ORANGE

Potato Terrine, Parsnip & Kale, Bigarade Sauce

CELERIAC & BUTTERNUT SQUASH PITHIVIER

Spinach & Watercress Puree, Celery Root Sauce

DESSERTS

WHITE CHOCOLATE & VANILLA PARFAIT

Textures of Rhubarb, Pistachio Sponge

WARM CHOCOLATE MOUSSE

Hazelnut Cremeux, Macerated Raisins, Pear Sorbet

LEMON TART

Passionfruit Curd, Coconut Meringue, Greek Yogurt Sorbet

SELECTION OF BRITISH & LOCAL CHEESES

Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers (£5 Supplement)

TWO COURSES £34

THREE COURSES £36

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering