

This is a sample Menu Only

Lunch Menu 2022

Starters

Soy bean, tomato and turmeric ragout, almond roasted cauliflower (Vegan) (SY-N)

Mackerel and basa pate, pickled celeriac, malted balsamic vinegar, sweet potato cake (F-G-E-SD-M)

Own-smoked duck breast, Asian style salad, coconut and tamari dressing (SY)

Beef, Lamb, venison and red wine casserole, potato puree (M-E-SD)

Main Courses

Grilled fresh cod loin, garlic sauteed potato, fennel seed cream sauce (F-SD-CL-M)

Pulled pork and local pheasant roulade, corn relish, red cabbage gel (CL-M-SD)

Roast local lamb rump, parsnips puree, curried cauliflower, red wine gravy (SD-CL-M)

Spinach maltagliati pasta, mushroom and truffle cheese with crispy cavolo nero (V) (M-SD-CL-G-E)

Desserts

Passion fruit mousse, cherry sauce, rosemary meringue (M-E)

Milk chocolate delice, dulce de leche, vanilla ice cream (M-E)

Red wine poached pear, summer berry jelly, spiced fig gel (SD)

Chef selection of 3 cheeses, biscuits, and garnish (M-E-CL-G-N-SD)

Set lunch 3 Course £23.95 per person

Or 2 course £19.95

Allergy Advice Chart:

G- Gluten N- Nuts M- Milk F- Fish E- Eggs MS- Mustard S- Sesame

C- Crustacean ML- Molluscs SY- Soy CL- Celery SD- Sulphur Dioxide L- Lupin P- Peanut