

LUNCH MENU

AMUSE GUEULE



ROAST FILLET OF SEA BASS
PEARL BARLEY AND SMOKED SALMON RISOTTO
LEMON BUTTER SAUCE

or

BREAST OF GUINEA FOWL, CONFIT LEG
MUSHROOM MADEIRA SAUCE
BUBBLE AND SQUEAK

Today's Vegetarian Choice

SALT BAKED BEETROOT, HONEY DRESSED PIOPPINI MUSHROOMS
BEETROOT GNOCCHI, BOK CHOI
CAERPHILLY DUMPLINGS



ROAST SADDLE OF FALLOW DEER WITH WALNUT STUFFING
HONEY ROAST PARSNIPS, CRAB APPLE JELLY

or

ROAST FILLET OF COD WITH SEA ROSEMARY
ROSTI, CAVOLO NERO

Today's Vegetarian Choice

AUBERGINE STUFFED BABY PEPPERS
GREMOLATA CRUST AND CRISPY POLENTA
GOLDEN MARJORAM ROASTED POTATOES, LEMON SAUCE



BLUEBERRIES, CARAMELISED PUFF PASTRY
APPLE VANILLA CREAM
BLUEBERRY ICE CREAM, SLOE GRANITA

or

TERRINE OF BITTER CHOCOLATE
CHOCOLATE SORBET AND CHOCOLATE MACARON
CINNAMON CREAM AND SEVILLE ORANGE

MENU - £40

Optional Extra Cheese Course - £7.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, CELERY AND NUTS,

(Colston Basset Stilton, Bosworth Ash Goat, Aged Caerphilly, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE