

LUNCH MENU £40

"AMUSE GUEULE"



SEARED FILLET OF WHITBY COD WITH SEA HERBS
COURGETTE RIBBONS, CHERVIL PURÉE
LEMON BUTTER SAUCE

or

CHICKEN, MUSHROOM & LEEK TERRINE
MINTED HERITAGE CHERRY TOMATOES WITH PINOLI
TARRAGON PURÉE



FILLET OF LOIN OF LOCAL PORK
CARROT PURÉE & BUTTERED KALE
CRAB APPLE AND SAGE JELLY
SPICED PORK CRACKLING

or

BUTTER ROASTED FILLET OF BRILL
WILD MUSHROOMS & THYME GNOCCHI
RIESLING CHIVE SAUCE



LEMON SORBET, GOATS' MILK CUSTARD
OLD VICARAGE GOATS' CURD
BLUEBERRIES AND BLUEBERRY COMPOTE

or

WHISKY GANACHE WITH PISTACHIO SPONGE
COFFEE MOUSSE & BITTER CHOCOLATE



Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(Colston Basset Stilton, Bosworth Ash Goat, Charles Martell's Hereford Hop, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE