

# LUNCH MENU

## STARTERS

Roasted mackerel fillet, citrus and quinoa salad, charred baby leeks and a gremolata sauce

Butternut squash and sage risotto with marinated feta cheese

Braised oxtail and potato croquette, puy lentil ragout and a horseradish cream

Smoked haddock and mussel chowder, herb croutons and chive oil

Cerney ash goats cheese terrine with a pecan, celery and Jalapeno dressing and mixed seed crackers

## MAIN COURSES

Braised short rib of beef, celeriac chips, tender stem broccoli, Yorkshire blue cheese and a red wine jus jus

Herb crusted cherry orchard pork fillet, pork faggots, potato millefeuille, apple purée and savoy cabbage

Fillet of Devonshire sea bream, parsley and lemon bulgar wheat, spinach, salsa verde and a anchovy cream

Curried monkfish, coconut and coriander rosti, hispi cabbage, grilled mango and a spicy tamarind sauce

Wild mushroom and ricotta pithivier, tarragon emulsion, baby turnips and a truffled cream sauce

## DESSERTS

Black fig and tonka bean panna cotta, honeycomb and baby figs

Milk chocolate, almond and whisky layered cake with whisky jelly and a toasted almond ice cream

Poached comice pear with ginger and star anise, candied walnuts and a Madagascan vanilla cream

Blackberry and coffee cheesecake, macerated blackberries and a buttermilk ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

**2 courses £35.00 / 3 courses £46.00**

## HOT BEVERAGES

Americano, Cappuccino,  
Espresso, Latte, Tea  
£3.50 each

A discretionary service charge of 12% will be added to your bill & VAT is included

If you have any allergies or dietary requirements, please let us know prior to ordering

*"The only thing worse in the world than being  
talked about is not being talked about"*

*OSCAR WILDE*