

SET LUNCH MENU

TWO COURSES 20 THREE COURSES 25

STARTERS

Beetroot

PICKLED VEGETABLES, PUFFED RICE

Cured Trout

GIN AND TONIC JELLY, WASABI

Ploughman's Pie

ONION CHUTNEY

MAINS

Saddleback Pork Chop

BRAISED LEEK, ROASTED SALSIFY, CREAM CHERVIL SAUCE

Plaice

SMOKED POTATO SALAD, BROWN BUTTER, CROUTONS

Wild Mushroom Spelt Risotto

ENOKI AND CHESTNUT

PUDDINGS

Rhubarb Parfait

PISTACHIO

Warm Chocolate Mousse

VANILLA ICE CREAM

Spiced Ginger Cake

BLOOD ORANGE, CRÈME FRAICHE ICE CREAM

SIDES 6

BEEF DRIPPING TRIPLE COOKED CHIPS

NEW POTATOES WITH TRUFFLE PESTO

SEASONAL GREENS, BLACK GARLIC EMULSION, CRISPY ONION

PURPLE SPROUTING BROCCOLI, BURNT BUTTER FLAKED ALMOND