

LUNCHTIME MENU

Starters

Roasted Tomato Soup

Diced Parmesan & White Truffle Oil

Home Smoked Salmon

Beetroot Chutney & Toasted Sour Dough

Crisp Pork Belly

Deep Fried Truffled Brie & Apple

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Mains

Confit Duck Leg

Mash, Spicy Plum Sauce & Oriental Jus

Whole Lemon Sole

Creamed Spinach, Parmesan Mash
& Sauce Vierge

Butternut & Truffle Agnolotti

Roasted Butternut, Curly Kale & Truffle Sauce

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Desserts

Passionfruit Chilled Chiboust

Caramelised Banana Purée
& Dark Chocolate Mousse

White Chocolate & Star Anise Bavaois

Blood Orange Jelly & Sponge

British Cheeses

Bread & Crackers

Mixed Homemade Ice Creams

2 Courses 15.95, 3 Courses 19.95

All menus have been created by
Executive Chef Daniel Woodhouse.
Please inform us of any dietaries when you make a booking
Dishes are subject to change.