

Lunch Menu

Beetroot salad, raspberry, goats cheese mousse and caraway (V)

Cured and smoked mackerel, horseradish, gooseberry and dill

Pressed chicken terrine, leeks and truffle

Pan fried sea bream with squid, broccoli and parmentier potatoes

Roasted Partridge, pear, parsnip, bacon and cabbage

Roast celeriac, braised celery, wild mushrooms and burnt butter crumb (V)

A Selection of cheeses

Caramelised white chocolate, Hazelnut and coffee ice cream

Apple tarte tatin with lemon ice cream

Coffee & petit fours (£3 supplement)

£20 for Two Courses

£25 for Three Courses

Lunch Taster Menu

Chef's appetiser

(Prosecco, Spumante D.O.C. Modella, Italy)

Chicken terrine with leek and truffle

(PicPoul de Pinet, Languedoc, France)

Cured and smoked mackerel, gooseberry, horseradish, dill

(Yealands Estate Sauvignon Blanc, Marlborough New Zealand)

Loin of venison, braised red cabbage, celeriac, kale and venison pie

(Domaines des Trinites, Les Portail, Languedoc)

A selection of cheese

(Late Bottle Vintage Port)

Rhubarb, blood orange, ginger, custard

(Sticky Mickey Late Harvest Sauvignon Blanc, Marlborough New Zealand)

Coffee & petit fours

40 per Person

(70 Including the wine flight)

The taster Menu is only Available for the Entire Table

Please note: Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. An optional 12.5% service charge will be added to all bills, this is split between all the staff both front of house and in the kitchen, this service charge is discretionary.