

## Lunch Menu

Crab, avocado, cucumber and wild puff rice

Heritage tomato salad, mozzarella, basil

Confit rabbit terrine, pea mousse and pickled mushrooms

Steamed lemon sole, curried sauce, couscous, bhaji and pickled cucumber

Chump of lamb, confit potatoes, courgette and roast shallots

Mushroom tortellini, artichoke, spinach and parmesan cheese cream sauce (V)

Strawberries, elderflower and basil

Caramelised white chocolate, hazelnut and coffee ice cream

A Selection of cheeses

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)*

**Local asparagus, potato, truffle and smoked egg yolk (V)**

*(Picpoul De Pinet, Languedoc, south of france)*

**Crab, avocado, cucumber and wild puff rice**

*(The Money Spider, Roussanne, McLaren Vale, South Australia)*

**Lamb, courgette, shallot, red pepper and pommes anna**

*(Belezos Crianza, Rioja, Spain)*

**A selection of cheese**

*(Late Bottle Vintage Port)*

**Lemon meringue pie**

*(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.