



LUNCH MENU

STARTERS

BRAISED OX CHEEK BALLOTINE (D,E,Sd,Mu)
Leek Purée, Pickled Mustard
Polenta Cake, Coriander

CURED COD & NORI MOSAIC (C,D,E,F,G,Sd)
Avocado Gazpacho, Cucumber & Gin Gel
Kale Caviar, Fish Tuile

TASTING OF DUCK (D,E,G,N,Sd)
Treacle Glazed Duck Breast, Candied Pecans
Apricot Jelly, Duck Liver Pâté, Croquette, Wild Garlic

WILD GARLIC & ENGLISH ASPARAGUS (D,Sd)
Parmesan Crisp, Garden Radish, Wild Garlic Purée
Asparagus Ribbons, Balsamic Gel

MAIN COURSES

CONFIT CHALK STREAM TROUT (D,E,F,N)
Grilled English Asparagus, Samphire
Wild Garlic Pesto, Wild Garlic Macaron, Trout Roe

QUARR CROSS GUINEA FOWL BREAST
(D,E,G,N,Sd)
Pickled Carrot & Walnut Salad
Roasted Bone Sauce, Confit Leg & Walnut Slice

FOSSIL FARM ROASTED LAMB RUMP
(D,E,F,G,Sd)
Braised Lamb Shoulder Bonbon, Spring Greens
Smoked Tomato Ketchup, Capers & Anchovy

TERIYAKI & MISO GLAZED TEMPEH
(D,G,N,S,Se,Sd)
Coconut Cream Mushroom, Hash Brown
Sesame Seed & Sweet Chilli Dressing

SIDE ORDERS £5 Each Seasonal Vegetables New Potatoes Additional Bread & Butter

DESSERTS

APRICOT & MACADAMIA ENTREMET
(D,E,N,S,Sd)
Macadamia Financier, Apricot Mousse
Apricot & Amaretto Gel, Orange & Sage Sorbet

POPCORN PARFAIT (D,E,G,S)
Raspberry Curd, Toffee Popcorn
Caramel, White Chocolate Feuilletine

STRAWBERRY & DARK CHOCOLATE
MOUSSE CAKE (S)
Strawberry Gel, Dark Chocolate Whip
Strawberry & Hibiscus Sorbet

SOUTH WEST FARMHOUSE CHEESE
(D,G,N,Sd)
Homemade Chutney, Celery, Crackers

2 Courses £50 3 Courses £55

All prices include VAT.

A discretionary service charge of 12% will be added to your bill.

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo)
Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

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