

SET LUNCH MENU

Please Advise your server of ANY ALLERGIES when ordering V = Vegetarian / GFA = Gluten Free Available / VeA = Vegan Available

2 courses £19.50 / 3 Courses £23.50

STARTERS

Wild Boar Sausage Roll, Pickled Red Cabbage, Merlot Sauce £8.75

Citrus Cured Sea Trout, Granny Smith, Cucumber, Dill, Lemon £8.50

Marinated Beetroot, Whipped Goats Cheese, Pickled Walnut, Dill, Lemon, Cream (v) £8.50

MAINS

Pan Roasted Hake, Pancetta & Garden Pea Fricassee, Creamed Potato, Spring Onion £18.50

Salt Baked Celeriac, Celeriac Puree, Baby Spinach, Savoury Granola,
Black Truffle £15.50

Gammon & Leek Pot Pie, Grain Mustard Creamed Potato, Roasted Carrot £14.00

DESSERTS

Almond Sponge, Strawberry Jam Ice cream, Almond Praline £7.50

Blackberry Eton Mess, Apple Sorbet, Chantilly Cream, Meringue, Granola £7.50

> lce Cream Vanilla, Dark Chocolate, Strawberry 1 Scoop £3 / 2 Scoop £4.50 / 3 Scoop £6