

LUNCH

Two Courses £22 Three Courses £25 Wednesday until Saturday 12-1.30pm

ONE WILD MUSHROOM RISOTTO

truffle cream (v)

CRISPY COD

pea purée, tartar sauce, pickled onions

WILD GARLIC AND POTATO SOUP

black pudding

CHICORY, PEAR AND ROQUEFORT SALAD

walnuts (v)

TWO CHARGRILLED RUMP OF BEEF

confit tomato, mushroom purée, béarnaise sauce

CHICKEN, HAM AND LEEK

grain mustard, puff pastry

FILLET OF SALMON

saffron, chive and mussel linguini, sauce vierge

PAN SEARED LAMB'S LIVER

crispy bacon, onion puree, creamed potato

THREE CHOCOLATE CREMEUX

caramel ice cream

WARM BAKEWELL TART

fruit compote, clotted cream

SELECTION OF BRITISH CHEESES (£3 SUPP.)

quince jelly, dehydrated malt loaf

COFFEE MOUSSE MILLE-FEUILLE

praline ice cream