

## LUNCH

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

- STARTERS** RISOTTO OF MUSHROOM  
*sweetcorn, almond and tarragon (v)*
- FILLET OF MACKEREL  
*warm nicoise salad, basil pesto*
- SMOKED HADDOCK AND POACHED EGG  
*onion bhaji, curry cream*
- BALLOTINE OF GUINEA FOWL  
*pickled red cabbage, raisin purée*
- MAINS** SLOW BRAISED BEEF CHEEK  
*pomme purée, roasted heritage carrots, parsley foam*
- ROASTED PORK BELLY  
*stilton creamed leeks, mushroom purée, rosti potato*
- SQUID INK TAGLIATELLE  
*red mullet, tomato and preserved lemon*
- BREAST OF CHICKEN  
*braised lentils, glazed onions, savoy cabbage*
- DESSERTS** VANILLA RICE PUDDING  
*blueberry compote, lemon curd*
- ROASTED PINEAPPLE  
*lime ice cream, crisp puff pastry*
- SELECTION OF BRITISH CHEESES  
*quince jelly, dehydrated malt loaf (£3 supp.)*
- CHOCOLATE AND CARAMEL ROULADE  
*banana ice cream*