

## LUNCH

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

- STARTERS** HAM HOCK TERRINE  
*pickled grapes, apple*
- BUTTERNUT SQUASH RISOTTO  
*blue cheese, hazelnuts (v)*
- CRISPY COD  
*pea puree, tartar veloute*
- LEEK, POTATO AND PARSLEY SOUP  
*poached egg (v)*
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- MAINS** BREAST OF CHICKEN  
*honey and soy glaze, peanuts, noodles, bok choi*
- ROASTED SIRLOIN OF BEEF  
*chips, Portobello mushroom, confit tomato,  
Béarnaise sauce (£2 supp.)*
- FILLET OF SALMON  
*saffron and chive crushed potatoes, prawns, lemon*
- SLOW COOKED LAMB NECK FILLET  
*tomato and tarragon ketchup, goat's cheese bon bon*
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- DESSERTS** RHUBARB CREME BRULEE  
*clementine curd, shortbread*
- SELECTION OF BRITISH CHEESES  
*quince jelly, dehydrated malt loaf (£3 supp.)*
- CHOCOLATE AND HAZELNUT TART  
*caramelised banana, salted caramel custard*
- VANILLA POACHED PEAR  
*honey sponge, ginger ice cream*