

Luncheon Menu

Asparagus Soup

Soft Poached Egg, Smoked Salmon, Nasturtium

Pork Terrine

Pickled Apple, Grain Mustard, Sourdough

Heritage Tomato Salad

Goats Curd, Olive, Garden Herbs

Crispy Lamb Belly

Spring Vegetables, Feta, Bergamot

Breaded Cornish Plaice

Creamed Potato, Parsley, Wild Garlic

Slow Cooked Beef Rib

Horseradish, Onion, Celeriac

Rhubarb Fool

Stem Ginger Ice Cream, Vanilla, Honeycomb

Caramelised White Chocolate Parfait

Elderflower, Macadamia Nut, Lime

A Plate of British Cheese

homemade chutney, oat biscuits (£3.00 supplement)

Two Course £30.00

Three Course £35.50

Coffee, Tea or Infusions and Petit Fours

£6.00

Allergies

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.