

Sample Lunch Menu

Starter

Mushroom soup with parsley oil and a homemade olive oil roll	£5.95
Glazed figs, stichelton blue cheese, candied hazelnuts, fig purée and a blue cheese vinaigrette	£6.95
Pan seared diver caught scallops, capsicum salsa, olive tapenade, basil oil and a tomato vinaigrette	£10.50
Braised pig cheek, spiced pineapple, pineapple gel, flaked coconut and fennel cress	£7.50

Light Lunches

Slow roast pork belly, tenderstem broccoli, sautéed potatoes and a pork jus	£10.95
Tytherleigh bouillabaise, rouille and homemade soda bread	£10.95
Roasted aubergine, brown butter & miso tagliatelle, chilli bread crumbs and a sage oil	£10.50

Mains

8oz British Blonde <i>sirloin</i> steak or 8oz Charolais <i>Ribeye</i> steak. Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter	£21.95
Corn fed chicken breast and pressed leg, romanesco, potato & tarragon croquettes and a morel sauce	£17.50
Pan seared fillet of John dory, sweet corn risotto, coriander, quails eggs, toasted almonds and curry oil	£18.50
Baked cauliflower steak, goats curd, tomato fondue, purple sprouting broccoli and puffed rice	£13.50

Game dishes may contain shot.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.