



## Lunch Menu

2 courses £12.5 – 3 courses £15.5 – Main course only £11.0

### Starters

Smoked ham hock, piccalilli, crisp focaccia

Celeriac soup, candied walnuts, parsley oil

Golden beetroot, lamb's lettuce, ricotta, lemon, pine nuts

### Mains

Chicken breast, heritage carrots, black pudding, kale

Pork belly, pickled fennel, roasted Jerusalem artichoke, celeriac

Cod fillet, pancetta, mussels, cauliflower purée, broccoli, curried cream

Shiitake mushroom risotto, broad beans, truffle oil

### Sides

Hand cut chips £4.0

Truffle mayo & parmesan chips £4.5

Ratte potatoes, herb butter £4.0

Roasted cauliflower, truffle oil, pumpkin seeds £4.0

All our dishes are made fresh to order, please allow time for certain items.

Please inform your server if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to tables of 8 or more.



## Desserts

Lemon tart, crème fraiche, marmalade  
Amoretti chocolate delice, orange sorbet  
Pear & cocoa nib ice cream *or* salt fudge ice cream  
Citrus sorbet *or* strawberry & lime sorbet  
Selection of cheeses, oatcakes, quince, pickled grapes  
(£4 supplement)  
Petit Fours/with tea or coffee

## Dessert Wine and Digestifs

Sauternes	£8.0
Clos Dady – Graves – France – 2014	
Beerenauslese	£8.5
Terrasen – Domaine Wachau – Austria – 2016	
Botrytis Viognier	£7.5
Yalumba – Wrattenbully – Australia – 2015	
Monastrell	£7.5
Recóndita Armonia – Alicante – Spain – 2010	
LBV Port	£4.0
Krohn – Vila Nova de Gaia – Portugal – 2011	
Tawny Port	£3.5
Krohn – Vila Nova de Gaia – Portugal	

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