

Lunch Menu

Bread & Butter

(Optional course £3.50 per person)

Wild Mushroom Veloute

Thyme and Truffle

or

Carpaccio of Cured Cod

Seared Scallop, Ginger, Spring Onion & Raisins

or

Ballotine of Confit Duck

Plum and Port Wine Jelly & Toasted Hazelnuts

Duo of Beef

Carrot, Beer and Grains

or

Stone Bass

Red Cabbage, Chestnut, Quince and Cep Foam

or

Butternut Squash Tart Tatin

Spinach and Curried Onions

Chocolate

Hazelnut, Pear and Dulce Leche

or

Coffee Creme Brûlée

Shortbread Biscuits

or

3 of Our Artisan Cheeses

Plum & Port Jelly and Biscuits

2 Courses £26.50

3 Courses £32.50

Please notify us if you have any allergies or intolerances

Lunch Menu

Chef's Choice

*Vegetarian
Version*

Parsnip Cream

Apple and Hay

Parsnip Cream

Apple and Hay

Bread & Bloxs Butter

Bread & Bloxs Butter

Stone Bass

Red Cabbage, Quince and
Cep Foam

Cep Mushroom Panisse

Red Cabbage, Quince &
Mustard

Roots Refresher

Cranberry Gin Fizz,
Orange & Thyme

Roots Refresher

Cranberry Gin Fizz,
Orange & Thyme

Duo of Beef

Carrot, Beer and Grains

Butternut Squash Tart Tatin

Spinach and Curried Onions

Chocolate

Hazelnut, Pear and
Dulce Leche

Chocolate

Hazelnut, Pear and
Dulce Leche

£40.00

£40.00

Accompanying Wine Tasting £19.50

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