



Lunch Menu

2 Courses £27.00 or 3 Courses £32.00

Starters

Potted Game (G,N,Su,Ce,Mu)

With pickled wild mushrooms, pear butter, homemade fruit & nut sourdough

Garlic Veloute* (M,E,G,Ce,Mu)

Aged Comte beignets, burnt chive oil

Smoked Haddock & Potato Terrine (F,E,M,Su,Ce,Mu)

Soft boiled quail egg, homemade salad cream, caperberries, Exmoor caviar

Celeriac Chawanmushi* (E,So,Ce,Mu)

Set egg custard, with crispy & confit celeriac, pickled ginger, ponzu dressing

Main Course

Dingley Dell Pork Rib-Eye Steak (M,Su,Ce,Mu)

Supplementary charge of £5.00

Homemade chips, peppercorn sauce, sauteed mushrooms, confit tomatoes

Roasted Fillet of Brill (F,Mo,M,E,G,Su,Ce,Mu)

Supplementary charge of £5.00

Smoked potato cake, oyster cream sauce, charred cucumber, wild mushrooms, confit leek, garlic crisps

Pumpkin & Ricotta Gnudi* (G,M,E,Su,Ce,Mu)

Roasted spaghetti squash, kale & pumpkin seed pesto, girolle mushrooms, chicory, sage cream sauce

Sustainably Sourced Fish of the day* (F,C,Su,Ce,Mu)

Bisque baked cannellini beans, chorizo, piquillo peppers, prawn oil aioli, grapefruit gremolata

Sides - £6.50

Olive Oil Mashed Potato, parsley (Pb)

Salt Baked Beetroot, cumin (V,E)

Sauteed Kale, garlic, chilli & lemon butter (V,M)

Desserts

Dark Chocolate Petit Gateau* (E,M,G,So,Ce,Mu)

Chocolate mousse, raspberry jelly & sponge layers, chocolate glaze and raspberry sorbet

Spiced Fig & Apple Mille-Feuille* (E,M,G,So,Ce,Mu)

Rosemary crème diplomat, roasted fig & apple ice-cream

Selection of Cheeses (V,G,M,Su)

Supplementary charge of £4.00

Three of the finest cheeses, homemade chutney, sourdough crackers, salted butter & grapes

Selection of Homemade Ice-Creams & Sorbets (V,G,M,E,So,N)

Biscuit crumb, tuile

A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you
when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian