



Luncheon

Tuesday 14th to Saturday 18th May inclusive

Appetisers

Traditional 'Oeuf en Meurette'

Rabbit Terrine cooked in Chardonnay with Grain Mustard, Micro Cress Salad, Sourdough Bread

Cod Cheeks, Cod Brandade, Avocado Relish, Chorizo Crumbs

Potage Crème Dubarry (v)

Dorset Crab Meat with Micro Herb Salad & Tomato Consommé Jelly (£6.50 supplement)

Main Courses

Mirabelle 'Coq au Vin'

Stuffed Saddle of Lamb with Spinach & Garlic, Saffron Jus

Seared Sea Bass, Artichoke Ravioli, Artichoke Barigoule Sauce

Pan Fried Sea Trout, Asparagus, Tomato Fondue, Light Herb Butter Sauce

Texture of Goat's Cheese, Salt Baked Heritage Baby Beetroot, Rocket Salad (v)

Buccleuch Beef Fillet, Oxtail Ravioli, Chargrilled Shallots, Pearl Barley (£12.50 supplement)

Desserts

Hot Cherries with Chocolate Brownie & Pistachio Ice Cream

Almond Floating Island

Chilled Red Berry Soufflé

Iced Nougat, Trio of Melons, Sesame & Poppy Seed Tuille, Blueberry Sauce

A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread (£2.00 supplement)

3 courses £28.00 per person - 2 courses £23.00 per person - All prices inclusive of VAT

French Press Coffee & Petits Fours £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

(v) suitable for Vegetarians

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. Please refrain from using your mobile phone in the restaurant