



Luncheon

Thursday 25th October to Saturday 3rd November inclusive

Appetisers

Sea Bream Tartare, Fennel & Apple Salad
Smoked Ham Knuckle Terrine, Puffed Pork Skin, Homemade Piccalilli
Pumpkin & Apple Soup, Toasted Pumpkin Seeds (v)
Duck Egg Salad, Young Artichoke, Soy & Truffle Dressing
Lobster, Marinated Courgettes, Vitelotte Potatoes, Basil Mayonnaise (£8.50 supplement)

Main Courses

Steak & Kidney Ragoût, Creamy Mashed Potatoes, Crispy Puff Pastry
Chicken Breast, Cassoulet, Rösti Potatoes
Cod Fillet, Parsnip Purée, Savoy Cabbage, Pancetta
Goats Cheese & Spinach Tart Tatin, Red Onion Marmalade, Rocket Salad (v)
Venison Glazed with Pear & Black Trumpet Mushrooms, Sauce Poivrade (£10.50 supplement)

Desserts

Mirabelle Soufflé, Plum Compote
Milk Chocolate & Earl Grey Mousse, Chocolate Nib Biscuit
Blue Cheese Welsh Rarebit
Caramelised Pineapple, Banana & Passion Fruit Sorbet, Pistachio Crumbs
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 £4.75 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

(V) suitable for Vegetarians

Should you have any special dietary requirements please ask for alternative suggestions
Please refrain from using your mobile phone in the restaurant