



## Luncheon

Tuesday 16<sup>th</sup> to Wednesday 24<sup>th</sup> October inclusive

### Appetisers

Seared John Dory, Bouillabaisse Soup

Pressed Guinea Fowl & Wild Mushroom Terrine, Black Trumpet & Shallot Dressing

Smoked Chicken Caesar Salad, Anchovy Beignet

Jerusalem Artichoke Mousse, Mustard Dressing, Beetroot & Radish Salad (v)

Rack of Suckling Pig, Baby Onion, Mushroom Fricassee, Marjoram Jus (£5.50 supplement)

### Main Courses

Lamb Rump with Pine Nuts & Garlic Crust, Tarragon Gnocchi, Tarragon Jus

Seared Duck Breast, Braised Red Cabbage, Thyme Confit Potatoes, Honey Roasted Parsnip

Loch Duart Salmon Millefeuille, New Potatoes, Chardonnay Cream Sauce

Pea & Courgette Risotto, Cheese Crisp (v)

Sole Poached in Cider, Mussels & Scallops, Cider Cream Sauce (£10.50 supplement)

### Desserts

Creamy Rice Pudding topped with Blueberry & Raspberry

Apple Strudel, Apple Sauce, Granny Smith Sorbet

Peanut Caramel Cheesecake

Bakewell Tart, Clotted Cream Ice Cream

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

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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