



Luncheon

Tuesday 6th to Saturday 10th November inclusive

Appetisers

Kohlrabi Soup with Pesto (v)

Beef Tataki, Glazed Heritage Carrots, Red Wine Caramel

Poached Cod Cheeks, Cod Brandade, Avocado Relish

Beetroot Marinated Salmon, Beetroot & Orange Salad

Suckling Pig Roasted Rack, Morel Panna Cotta, Onion, Marjoram Pork Jus (£6.50 supplement)

Main Courses

Brill, Potato Crust, Cider Cream Sauce

Braised Lamb Shank, Root Vegetable & Sweet Potato Ragoût

Pork Fillet, Baby Leeks, Thyme mash Potato, Caraway Jus

Marinated Halloumi, Red Onion Relish, Bulgur Wheat Couscous (v)

Poached Fillet of Sole, Langoustine, Baby Spinach, Lobster Sauce (£10.50 supplement)

Desserts

Lichu Dark Chocolate Delice, Orange Parfait, Chocolate Orange Ganache

Coconut & Passion Fruit Mousse, Kiwi & Mango Salsa, Coconut Tuille

Opera Cake

Brown Sugar Cheesecake, Apple Sorbet, Blackberries, Caramel 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 £4.75 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