

SAMPLE Seasonal Lunch Menu

Two Courses - £19.50 Three Courses - £24.50

Starters

(V) Cream of Mushroom & Madeira Soup

Potted Rabbit

pickled Girolles, sauce Grebiche, rye bread croûton

Local Smoked Duck & French Bean Salad

foie gras, marinated tomatoes & celeriac crisps

Rillettes of Salmon

avocado puree, quails eggs, crispy anchovy, caviar

(v) Beetroot Carpaccio

aged balsamic, Taleggio cheese, pickled walnuts, rocket leaves

Main Courses

The Great British Dish of the Day

Beer Battered cod, fat chips, mushy peas

Fillet of Sea Bream

Madras curry broth, garden vegetables, coriander

(v) Fresh Pappardelle

wild mushrooms, red onions, walnuts, fourme d'Ambert cheese & truffle

Lamb Belly Confit

pearl barley, Morteau sausage, root vegetables & tarragon

Pave of Loch Duart Salmon

spinach, crushed potatoes, salsify, confit tomatoes, chive butter sauce

Char Grilled Scottish Sirloin Steak

horseradish & shallot confit, red wine jus & fat chips (£10.50 Supplement)

Additional Accompaniments (£4.00 per portion)

Sautéed Courgettes, Thyme & Garlic

Chervil Buttered Carrots

Mixed Seasonal Leaves

Mashed Bintje Potatoes

New Potatoes, Parsley Butter

Vine Tomato & Red Onion Salad

Desserts

Warm Pear & Macadamia Crumble Tart

Calvados crème fraîche

Mandarin Mousse

passion fruit sorbet, sugar tuille

Steamed Treacle Sponge Pudding

Devon cream, caramelized banana

Chocolate Assiette

chocolate mousse, fondant, milkshake & ice cream (£4.00 supplement)

Cheese Trolley (£7.00 supplement)

Coffee & Truffles (£4.00)