

***DENOTES ITEMS FROM OUR SET LUNCH MENU
TWO COURSES £21.00 THREE COURSES £25.00

SNACKS (all snacks are included within the set price lunch menu)

Pork & black pudding scotch egg, brown sauce	£4.50
Fried Chicken, BBQ sauce	£6.00
Taramasalata, flatbread	£4.50
Gordal olives & homemade bread, flavoured butters	£4.50
Beer onion rings	£4.00
Chunky chips, parmesan & rosemary	£4.50

STARTERS

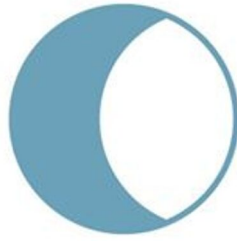
Home cured trout, harissa, dill emulsion, lemon gel	£8.75
Wild mushroom, homemade brioche, confit egg yolk, potato foam	£8.25
**Heritage roasted carrots, goat's curd, carrot puree, onion and olive, spiced honey popcorn	£8.50
Duck leg bao-bun, tempura tiger prawn, coriander and hot sauce emulsion, pickled shallot, crackling	£9.00
**Celeriac soup, blue cheese beigne, pickled and raw celeriac	£7.75

CLASSICS

**Pan-fried cod, crushed peas, malt vinegar gel, chunky chips	£16.50
8oz Ribeye steak, chips, peppercorn, bearnaise emulsion	£24.00
Shepherd's pie, autumn vegetables	£16.00

MAINS

Loin of lamb, crispy lamb belly. Cauliflower puree, miso & ras el hanout flourites	£22.00
Rabbit Saddle, chicken mousseline, faggot, shoulder spring roll, parmesan & bacon foam	£18.00
**Truffle Macaroni & cheese, wild mushrooms, chestnut mushroom puree	£15.00
Pan roasted red mullet, peanut & chilli crumb, charred leek, celeriac, broad bean	£17.50



SIDES

Truffle chips	£4.50
Garden peas, pancetta, shallots	£4.00
Summer vegetables, shallots, chilli	£4.00
Mini Caesar salad, egg, bacon, anchovies	£4.50
Fries	£3.50
Beer onion ring	£4.00

DESSERTS

Apple Crumble, almond, crème fraiche, blackberry	£8.00
**Lemon Sponge, lemon curd, lemon gel, vanilla ice cream, meringue, lime zest	£8.75
Peach melba; poached peach, cranberry cream, white peach sorbet, honeycomb, raspberry	£8.75
Coconut parfait, fresh pineapple, coconut & almond crumb, pineapple sorbet, chocolate, rum & lime	£8.25
**Pannacotta and homemade ice cream of the day	£7.50
Tea or coffee, petit four of the day	£4.00

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OUR GARDEN/INSPIRATION

We take inspiration from our amazing property for some of our dishes ingredients, we have 6 beautiful vegetable and 4 herb plots upon which we draw inspiration for our dishes some of the seasonal vegetables and herbs you are surrounded by are handpicked from the garden minutes before they end up in the finished dish. Some of those ingredients and the uses are listed below:

Pansies & violas – used to garnish many of the starters and main courses

Dill – we use this to make our dill emulsion, the dill is turned into an oil and used to emulsify our free-range eggs

Fennel – this is used in finishing most of our seafood dishes, we also use it to impart flavour into lots of our products from Pork to Trout

Mint – as well as using it in fresh mint tea we also use its distinctive flavour in our pea and mint mousse, we also make our mint sauce for Sunday lunch with this abundant herb

Runner beans – whilst not ready just yet our 6 free standing runner bean plants are stunning and they produce the sweetest of beans for us to use in Sunday roast's, side dishes and starter and main course dishes

Our kitchen and front of house team members are always here to assist with any allergen question you may have, please just inform the team member who is looking after you. Due to the size of our kitchen we cannot guarantee that our products are free from nuts. A discretionary service charge of 10% will be added to your bill.