Weekend Lunch

Pan Fried Sea Bream
apple & kohlrabi, saffron aïoli
Yellison Goats Curd
apple & beetroot, parmesan & pine nut granola
Risotto of Fennel & Lemon
smoked salmon
Honey Roast Ham Ballotine
pea & mint salad, quail egg, black pudding

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Slow Cooked Blade of Beef
onion crust

Roast Breast of Creedy Carver Duck
confit leg, rosti potato, rhubarb
Parsnip Tarte Tatin
honey & mustard dressing
Pan Fried Cod
crushed new potatoes, fennel vinaigrette, chorizo

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Coffee Semifreddo
hot chocolate foam, vanilla ice cream
Orange Parfait
orange sponge, chocolate sauce
Toasted Marshmallow
poached rhubarb & ginger bread
Spiced Pineapple Sponge
coconut sorbet

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2 Courses £38 3 Courses £45

Chefs Selection of British Cheeses £11

Coffee & Petit Fours £4.75 (Cafètiére, Espresso, Cappuccino)

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform staff of any food allergies prior to placing your order.