



Restaurant Lunch Menu

Starters

Soup of the Day £7.50

pea shoots

Salmon Roulade £9.95

wasabi mayonnaise, spring onion and coriander dressing, endive

Smoked Duck £10.25

beetroot purée, herb croute, orange, endive

Pan Seared Scallops £11.95

Parma ham croute, white wine sauce, micro herbs

Beetroot Tartar (VE) £7.85

toasted ciabatta, sesame seeds, avocado, herb dressing

Main Courses

Braised Featherblade £26.95

dauphinoise potato, sez vegetables, wild mushroom fricassée, beef jus

Lamb Rump £27.95

sweet potato mash, braised shallot, green beans, rosemary jus

Fillet of Seabass £26.95

roasted new potato, duo of purée (carrot, peas), sautéed spinach, white wine cream

Crispy Pork Belly £25.95

creamed potato, broccoli, celeriac and apple purée, cider jus

Asparagus Risotto (V) £18.95

parmesan crisp, micro herbs, herb dressing

12.5% discretionary service charge applies

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements



Restaurant Lunch Menu

Desserts

Chocolate Raspberry Bomb £8.50
white chocolate mousse, raspberry sorbet

Coconut & Lime Pannacotta £8.50
coconut dacquoise, lime ice-cream

Mascarpone Cheesecake £8.50
granola, mango textures, mango sorbet

Cheese £8.50
walnut raisin bread, apple chutney

Ice Creams & Sorbets £4.50

Coffee & Petit Fours £6.95

12.5% discretionary service charge applies

Major allergens intentionally used as ingredients are:
celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds,
soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements