

AUTUMN

lunch menu

Served Thursday - Saturday from 12-3pm

2 courses - 28.00 // 3 courses - 35.00

(GF) Gluten Free (GFA) Gluten Free option available (V) Vegetarian (VGA) Vegan option available

TO START

Thai Basil & Mozzarella Beignet

with a sun-blushed tomato & butterbean cassoulet (V, VGA)

Whipped Church Hill Farm Chicken Liver Parfait

on parmesan shortbread, tomato chutney & red micros

MAINS

Braised Ox Cheek

with creamed potato, spinach purée, pickled veg, onion crumb, red wine & port jus (GFA)

Seafood Tagliatelle

with king prawns, crab claw, mussels & squid ink in a rich tomato sauce

Beetroot, Butterbean & Tofu Wellington

with sautéed greens & cherry tomato sauce (V, VG)

DESSERT

Sticky Toffee Tiramisu & Espresso Crunch

sticky toffee pudding soaked in espresso, with toffee sauce, mascarpone & espresso foam crunch (V)

Banana & Pecan Chocolate Brownie

served warm with sun cream vanilla ice cream (V, GF, VG)

Cheese Board • + 6.00 supplement

A selection of cheeses with celery, grapes, cheese crackers, butter rosettes & chutney

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence on allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot guarantee it.