

1539

SAMPLE LUNCH MENU

TWO COURSES £19.50 | THREE COURSES £24.50

WHILE YOU WAIT

Mixed Olives £3.45 / **Artisan Breads** | garden herb oil, balsamic vinegar £3.50 (GF available)

STARTERS

Cream of Vegetable Soup (V) | herb croutons

Asparagus Mousse (V) | quail egg, parmesan crumb, lemon dressing

Peppered Smoked Mackerel Mousse | citrus crème fraiche, cucumber, crostini

Chicken Tian | pickled vegetables, wholegrain mustard emulsion

Chef's Black Pudding | soft poached egg, hollandaise sauce

MAINS

Roast Breast of Chicken | creamed potatoes, savoy cabbage, honey glazed carrot

Twice Cooked Belly Pork | crispy pigs cheek, carrot & ginger, soy noodles

Pan Fried Seabass | sautéed potatoes, kale, white wine cream

Sea Trout Fillet | cauliflower & almond, sea beets, parmentier potatoes

Beetroot Cake (V) | salt baked beetroot, goats cheese bon bon

GRILLS

All served with sautéed mushroom, grilled tomato & beef dripping chips

28 Day Aged Sirloin Steak 10oz (£6.00 supplement)

28 Day Aged Ribeye Steak 12z (£7.00 supplement)

28 Day Aged Fillet Steak 8oz (£8.00 supplement)

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

DESSERTS

Assiette of Desserts | strawberry cheesecake, matcha tea choux bun, chocolate delice

Bakewell Tart | blackcurrant sorbet

Apple & Caramel Choux Bun | cinnamon cream

Chocolate Delice | honeycomb, Cointreau ice cream

THE CHEESE TROLLEY

Local, British & Continental Cheese Selection | chutney, grapes, celery, damsel crackers

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50

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