

# 1539

## SATURDAY LUNCH SAMPLE MENU

TWO COURSES £19.50 | THREE COURSES £24.50

\* (£4.00 supplement / excluded from offer)

### WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

Smoked & Wasabi Nuts £3.50

### STARTERS

Cream of Mushroom (V) | herb croutons £5.00

Salmon Fishcake | radish salad, citrus crème fraiche £6.00

Waffle | cured bacon, maple syrup

Chefs Black Pudding | poached egg, hollandaise sauce £6.50

Ham Hock Terrine | pickled vegetables, mustard emulsion £6.50

Whipped Goats Cheese Mousse (V) | pickled beetroot £5.95

### MAINS

Sumac Chicken | red quinoa, kale £15.00

Char-grilled 28 Day Aged Rump Steak 10oz | mushroom fricassee, fries £19.50 \*  
(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £1.50 each)

Lamb Rump | fondant potato, sticky red cabbage £16.50

Fish Pie | peas £15.50

Pan Fried Seabass | sauté potatoes, kale, sauce vierge £15.00

Spinach & Mushroom Risotto (V) | pink onions, parmesan £13.50

### DESSERTS

Passionfruit Cheesecake | mango sorbet £6.50

Waffle | berry Eton mess £6.50

Bakewell Tart | raspberry crumb, chantilly cream £6.00

Chocolate Brownie | vanilla ice cream £6.50

British & Continental Cheese Selection | chutney, damsel crackers £8.50 \*

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.