

SAMPLE LUNCH MENU

AMUSE BOUCHE

Broccoli and Stilton Veloutè

Toasted Almonds

TO START

Beetroot

Salad of Heritage Beetroot, St Maure Goats Cheese Pannacotta, Honeycomb
Sherry Wine Gel

Agnolotti

Ricotta Cheese and Serrano Ham Agnolotti, Crushed Peas, Pickled Red Onions, Nasturtiums

Asparagus

Sous Vide Asparagus, Brown Butter Aioli, Wild Garlic Pesto, Lotus Root Crisps

TO FOLLOW

Lamb

Roast Rump of Lamb, Goats Cheese Ravioli, Crushed Peas, Red Wine Jus

Cod

Pan Fried Cod Fillet, Ratatouille of Vegetables, Kallin Crab, Rigatoni, Tomato Chorizo Broth

Risotto

Wild Mushroom and Truffle Risotto, Confit Tomatoes, Shaved Parmesan, Vegetable Crisps

TO FINISH

Rice Pudding

Bruleed Vanilla Rice Pudding, Salted Caramel Sauce, Vanilla Ice Cream

Lemon

Lemon Drizzle Cake, White Chocolate Mousse, Poached Rhubarb, Lemon Curd

Cheese

Selection of Farmhouse Cheeses with Accompaniments, Walnut and Raisin Bread

4 Courses £23.95 per person with Tea | Coffee and Tablet

Head Chef: Scott Scorer