

LUNCH MENU

STARTER

Chicken terrine, spiced apricot chutney, curry emulsion

Mackerel, beetroot, rhubarb and crème fraiche

Roasted plot squash, goat's curd, seeds, maple and cepe (v)

MAINS

Pan fried sea trout, baby gem, peas and horseradish potato

Hanger steak, malt polenta, baby leeks, roscoff onion

Crispy duck egg with garden Jerusalem artichoke,
trompette mushrooms and spinach (v)

DESSERTS

Chocolate and cherry cake, homemade yogurt, almond brittle,
cherry ripple ice cream

Brown sugar custard, wholemeal crumble and elderberry

“Woodspeen peach Melba”

2 courses £24

3 courses £29

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.