

LUNCH MENU

STARTERS

Chicken leek and cranberry terrine
Woodspeen brown sauce and pickles

Plot pumpkin soup, pumpkin seed and tarragon arancino
truffle emulsion

MAINS

Pan fried fillet of hake, celeriac and pickled pear, white wine cream sauce

Roasted local pheasant breast, bacon choucroute
triple cooked parsnip, red wine sauce

Chargrilled garden cabbage, spiced lentils, apple puree
creme fraiche and almond crumb

DESSERTS

Rum and raisin baked Alaska, blood orange puree

Chocolate and stout cake, miso caramel, caramelised chocolate, yogurt
ice cream

2 courses £28

3 courses £33

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.

(v) Please note that this dish can be altered to suit vegetarians.