

## January lunch menu

**28.00 two courses | 32.00 three courses**

**Available Wednesday – Saturday | 12.00 – 2.30**

14.00 supplement to include a glass of wine to accompany two courses  
8.00 supplement to include a glass of dessert wine

### starters

Spiced Butternut Soup,  
pearl barley, guinea fowl, yoghurt

Smoked Cod Brandade,  
caramelized endive, mussel, squid, confit lemon

Halloumi 'Schnitzel', ✓  
red pepper jam, radicchio, hazelnuts

### main course

Roast Pork Fillet,  
wild mushroom orzo, hen of the woods, chard

Pan Fried Hake,  
parmesan gnocchi, baked golden beetroots, artichoke

Satay Cauliflower, (V)  
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

### side dishes 6.00

dauphinoise potatoes  
roasted beetroots, stilton  
fried brussels sprouts, smoked bacon, cranberries

### desserts

Vanilla and Rhubarb Cheesecake,  
stewed rhubarb, ginger, ripple ice cream

Peanut Butter Parfait,  
dark chocolate, roast banana

Selection of Cheeses,  
crackers, chutney  
*4.00 supplement*

**you are welcome to choose a la carte dishes  
as part of your lunch, these will be charged accordingly**

✓ = dishes suitable for vegetarians |

(V) = dishes suitable for vegans