

## november lunch menu

**28.00 two courses | 32.00 three courses**

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

### starters

parsnip and cumin soup  
cured monkfish cheeks, onion bhaji, yoghurt

pâté de campagne  
pickled beetroot, walnuts, prune, whipped goat's curd

chilli and honey roast halloumi, ✓  
hazelnuts, pomegranate, treviso chicory, coriander

### main course

poached sea trout  
fennel seed and potato pressing, capers, brown shrimp beurre blanc

roast local pheasant  
blue cheese macaroni, charred hispi cabbage, buttermilk thigh

panko breaded cauliflower, ✓  
crisp capers, dill yogurt, pickled cucumber, english pea, masala sauce

### side dishes 5.00

spiced lentils, edamame beans  
crispy potato, truffled mayonnaise, caramelised onion  
green beans, confit shallot, red wine vinegar

### desserts

steamed treacle pudding  
rosemary, irish cream

pear and cobnut frangipane  
vanilla and mascarpone, cinnamon

cheese selection,  
3 cheeses from our cabinet

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

✓ = dishes suitable for vegetarians | Ⓟ = dishes suitable for vegans

allergies and intolerances – please speak to our front of house team when ordering  
a discretionary service charge of 12.5% will be added to your bill  
all indicated prices are inclusive of 20% vat