

## September 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

Pheasant and Black Trumpet Orzo,  
pickled shallots, parmesan, young leeks

Smoked Cod and Dill Tart,  
taramasalata, cucumber, sumac

Halloumi Schnitzel, ✓  
aubergine 'caviar', black garlic, caper

### main course

Pan Fried Hake  
pak choi, coconut, lemongrass and green chili sauce

Slow Roast Pork Belly  
Black pudding bonbon, coco de paimpol, tomato

Satay Cauliflower, ⑤  
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

### side dishes 6.00

hash brown, roast garlic mayonnaise, pecorino  
runner beans, red wine vinegar, shallot  
broccoli cheese, cider, wholegrain

### desserts

Dark Chocolate Mousse  
roast plum, almond & coco nib florentine

Carrot Cake  
whipped cream cheese, pecan & cinnamon ice cream

Cheese Board,  
selection of 3 British cheeses

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