

AUTUMN

LUNCH MENU

ROASTED CAULIFLOWER & LOCAL BEER SOUP

(SU) (C) (D) (G) (SO) (S)

BLUE CHEESE MOUSSE

Poached Pear, Walnuts

(D) (SU) (C) (N) (P)

CHICKEN LEG TERRINE

Prunes in Earl Grey Tea Syrup

(D) (E) (SU)

ROAST LOIN OF LOCAL PORK

Slow Cooked Belly, Cabbage Koffman, Apple Cider

(D) (SU) (C)

GUINEA FOWL BREAST

Bacon Jam, Leg Bon Bon, Butter Sauce

(D) (SU) (C) (G) (E)

GRILLED FILLET OF HAKE

Crayfish Butter Sauce

(F) (CR) (D) (SU) (C) (M)

MAC & CHEESE

Stilton, Spinach, Walnuts

(G) (D) (SU) (C) (N) (P)

All our main dishes are served with
Chef's Selection of Seasonal Vegetables & Potatoes

(D) (SU)

OR

Side Salad & Baby New Potatoes

(SU) (D) (G) (M) (E) (S) (SO)

LEMON TART

Blackberries, Apple Sorbet

(G) (E) (D) (SU)

CRÈME BRÛLÉE

Shortbread Biscuit

(G) (E) (D) (SU)

STEAMED CHOCOLATE SPONGE

Coffee Ice Cream, Kahlúa Custard

(SO) (G) (E) (D) (SU) (N) (P)

FRESH FRUIT SALAD

Clotted Cream or Pouring Cream

(D)

ICE CREAM & SORBET SELECTION

(G) (D) (E) (N) (P) (SO)

2 COURSES £22 per person | 3 COURSES £28 per person

INCLUDING TEA & FILTERED COFFEE

D - DAIRY | G - GLUTEN | M - MUSTARD | E - EGG | MO - MOLLUSCS | CR - CRUSTACEAN | C - CELERY
N - NUTS | F - FISH | SU - SULPHUR DIOXIDE | S - SESAME | SO - SOYA | P - PEANUTS | L - LUPIN

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free. Adults need around 2000 Kcal a day.