

WINTER

LUNCH MENU

ROOT VEGETABLE VELOUTÉ

Vegetable Crisps

(SU) (C) (D)

CANTALOUPE & HONEYDEW MELON

Parma Ham, Blueberries

(SU)

CHICKEN LIVER PÂTÉ

Local Fruit Chutney, Focaccia Toast

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

ROAST LOIN OF LOCAL PORK

Cabbage Koffman, Pork & Apricot Seasoning, Apple Purée, Cider

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

CREDITON CHICKEN BREAST

Pancetta Mash, Woodland Mushrooms, Sherry Cream Sauce

(D) (SU) (C)

GRILLED FILLET OF SALMON

Warm Tartar Cream, Pea Shoots

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

MAC & CHEESE

Spinach, Stilton, Walnuts

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

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

(D) (SU)

FRESH FRUIT SALAD

Clotted Cream or Pouring Cream

(D)

DARK CHOCOLATE SLICE

Rum & Raisin Ice Cream, Raisin Purée

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

RASPBERRY TORTE

Macerated Berries, Berry Sorbet

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

CREAMED RICE PUDDING

Mango, Mint & Coconut

(SU) (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.