

Spring

LUNCH MENU



SPICED CARROT SOUP

Black Pepper Chantilly (SU) (C) (D)

SET CRAB CUSTARD

Crab Mayo, Pickled Apple, Endive (F) (CR) (D) (SU) (E)

CHICKEN LIVER PÂTÉ

Local Fruit Chutney, Sourdough Toast (G) (E) (D) (SU) (SO) (S)

ROAST LOIN OF LOCAL PORK & SLOW COOKED BELLY

Apple Cider, Kale (D) (SU) (C)

CREDITON CHICKEN BREAST

Woodland Mushrooms, Onion Jam, Sherry Butter Sauce (D) (SU) (C)

GRILLED SEABREAM FILLETS

Shellfish in White Wine Sauce (F) (CR) (D) (SU) (C)

AUBERGINE KATSU CURRY

Basmati Rice (G) (C) (SU) (E)

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

PECAN NUT SLICE

Pistachio Ice Cream (G) (E) (D) (SU) (N) (P) (SO)

RASPBERRY TORTE

Berries, Berry Sorbet (G) (E) (D) (SU) (N) (P)

CREAMED RICE PUDDING

Mango, Mint, Coconut (D) (SU)

FRESH FRUIT SALAD

Clotted Cream or Pouring Cream (D)



ICE CREAM & SORBET SELECTION

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

2 COURSES £23

Tea & filtered coffee

3 COURSES £29

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

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