

AUTUMN LUNCH MENU

Sweet Potato & Coconut Soup

(SU) (C) (D)

Set Crab Custard, Pink Grapefruit, Crab Mayo

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

Blue Cheese Mousse, Tomato & Red Onion Jam, Walnut Crumb

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

Roast Loin of Local Pork, Slow Cooked Belly, Apple Cider, Kale

(SU) (C) (D)

Slow Cooked British Lamb Shank, Black Pepper Mash, Red Wine Jus

(D) (SU) (C)

Steamed Filets of Plaice, Crayfish in White Wine Velouté

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

Potato Gnocchi, Smoked Tomato Sauce, Artichoke, Feta Cheese

(G) (SU) (C)

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)

Egg Custard Tart, Macerated Strawberries, Clotted Cream

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

Salted Caramel Panna Cotta, Caramel Ice Cream

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

Steamed Lemon Sponge, Blueberries, Limoncello Custard

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

Ice Cream, Sorbet Selection

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

2 COURSES INC. TEA & FILTERED COFFEE £23.00 | 3 COURSES INC. TEA & FILTERED COFFEE £29.00

(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. A vegan menu is also available