Lunch Menu 5

Hot and Cold Starters

Soup of the day

Pressed ham hock, piccalilli, salted caramel walnuts

Gravadlax, crab, dill, crème fraîche

Beetroot terrine with horseradish and cumin

Roasted carrot & herb royale, pickled vegetables

Main Courses

Salmon ‘Chambord’ style, red wine sauce, fondant potato

Catch of the day, potato & herb gnocchi, artichokes, sorrel butter sauce

Braised pork belly, bacon, haricot bean and mussel cassoulet, cocotte potatoes

Roast Poussin, risotto of spring vegetables, supreme sauce

Black eyed peas & red lentil curry, saffron rice

Dish of the day

Desserts

Traditional trifle

Chocolate tart, crème fraiche ice-cream

Bread & butter pudding, caramelised oranges

Dessert of the day

£10.95 for 3 x courses £8.95 for 2 x courses

'Information regarding food allergens available; please ask a member of staff'