

Set Menu

Two Course Lunch Menu: 15

Three Course Lunch Menu: 19

Available Monday – Saturday

Starters

Homemade Soup of the Day

Maple Cajun Mahi Mahi, Mango & Pineapple Salsa, Lime & Soy Vinaigrette, Cucumber, Ginger

Miso Glazed Aubergine, Homemade Ricotta, Coconut Fried Rice, Coriander

Confit Chicken & Black Pudding Terrine, Piccalilli, Hazelnut Mousse, Toasted Hazelnuts

Mains

Pan Roasted Pave of Salmon, Dill New Potatoes, Raspberry, Orange & Chilli Salsa, Watercress, Lemon Mousse

Roast Breast of Guinea Fowl, Hassle Back Potato, Beetroot, Garden Greens

Roast Romano Peppers, Sun Blush Tomato & Olive Cous Cous, Peas, Radish, Onions

Desserts

Chilli & Lime Marinated Mango, Blueberry Sorbet, Citrus

Orchard Crumble, Calvados Compressed Apples, Crab Apples, Lemon & Thyme Crumble, Plum Sorbet

A Selection of Cheese, Biscuits, Chutney, Celery, Grapes