

Set lunch

1 course £12; 2 courses £18; 3 courses £24

Snacks All £4.50

Crispy pig's trotter and pork belly, wild garlic emulsion

Tunworth croquettes

Starters

Confit salmon, caviar, horseradish, dill and cucumber

Nettle velouté, confit potato, black pudding, egg yolk

Warm salad of beetroot, goat's curd, hazelnut and celery

Mains

Butter poached cod, caramelised leeks, ramson, crispy brandade, hazelnut and caper

Roast belly pork, cabbage in bacon and mustard, apple and caramelised onion

Roasted sweetheart cabbage, teriyaki sauce, truffles and hot wasabi mayonnaise
(As demonstrated by Simon Rogan on Saturday Kitchen)

Side orders All £4.00

Lettuce leaves from our farm with Cashel blue dressing

Creamed potatoes

Creamed farm kale

Balsamic beetroots

Hand cut chips

Glazed carrots

Desserts

Caramel tart, candied lemon, mascarpone ice cream
Nvy Winery, Red Muscadet, South Africa, NV £6.00 - 100ml

Tonka bean ice cream, blood orange, miso butterscotch
De Bortoli, Noble One, Botrytis Semillon, Australia, 2009 £17.00 - 100ml

Warm chocolate fondant and milk ice cream
Bacalhóa, Moscatel de Setúbal D.O., Portugal, 2012 £5.00 - 100ml