

LUNCH MENU
served from 12.00 - 2.30

Elderflower Lemonade 4.00
Elderflower, Mint, Lemon, Ginger Beer

Aperol Spritz 7.00
Aperol, Orange, Prosecco, Soda

Starters

Roast Parsnip Soup, Honey & Thyme Infusion, Croutons (V) 5.50

Seasonal Cured Salmon, Pickled Fennel, Lemon & Cardamom Vinaigrette 7.00

Chicken Liver Parfait. Pickled Plum Compote, Dressed Leaves, Rosemary Scented Toasted Sourdough 6.00

Ashlyn Goats Cheese, Cranberry, Walnuts, Orange & Clove Vinaigrette 6.00

Mains

Blade of Beef, Garlic Mash, Seasonal Greens, Red Pepper Jus 14.00

Roast Butternut Squash & Sage Risotto, Parmesan, Potato Crisps (V) 13.00

Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Squash Puree
Carrot & Courgette, Celeriac & Lemon Sauce (V) 13.00

Pork Fillet, Prosciutto, Apricot & Apple, Dauphinoise Potato,
Roasted Roots & Cider & Ginger Jus 14.00

Lemon Crumbed Sole, Buttered Baked Potato Mash, Crunchy Greens, Carrot Puree, Sherry Jus 14.00

Desserts

Orange Chocolate Delice, Creme Fraiche 6.50

Ginger Spiced Panna Cotta, Plum Compote, Anise Tuile 6.00

Treacle Tart, Lemon Sorbet 6.00

Affogato (Espresso, Vanilla Ice Cream) 4.50

Plate of Three Cheeses, Fruit & Nut Sourdough, Pear & Tomato Chutney 8.00

