

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

Spiced Lentil, Tomato & Coconut Veloute, Lime & Coriander Infusion (V) 5.50

Beetroot & Liquorice Cured Salmon, Pickled Fennel, Lemon & Cardamom 7.00

Confit Duck & Plum Brik Pastry Spring Roll, Sweet Chilli, Dressed Leaves 6.50

Red Endive, Blood Orange, Fennel, Black Olive, Feta, Orange Vinaigrette (V) 6.00

Mains

Roast Sirloin of Shropshire Beef, Yorkshire Pudding, Roast Potatoes & Root Vegetables,
Seasonal Vegetables, Horseradish Sauce, Roast Gravy 15.00

Roast Loin of Rare-Breed Pork, Crackling, Apple & Herb Seasoning,
Cider Jus, Roast Potatoes & Root Vegetables, Seasonal Vegetables 13.00

Celeriac & Apple Risotto, Apple & Thyme Infusion, Potato Crisps (V) 13.00

Pan Fried Sea Bass, Lemon & Parsley Orzotto, Ratatouille, Lemon & Thyme Vinaigrette, Kale Crisps 14.00

Desserts

Chocolate & Pecan Tart, Clotted Cream Ice Cream 6.50

Lemon & Feta Cheesecake, Apple & Quince Compote 6.00

Star Anise Creme Brulee, Plum & Ginger 6.00

Affogato (Espresso, Vanilla Ice Cream) 4.50

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

