



Lunch Menu March 2024

Glass of Crémant de Limoux Rosé £10.00

Zesty Spritz *Blood Orange Juice, Bitters, Topped with Prosecco* £13.50

English Garden *Gin, Elderflower Cordial, Apple Juice, Mint, Lemon & Cucumber Flavours* £13.50

Coconut Margarita *Tequila, Coconut Rum, Lime Juice* £13.50

Breakfast Martini *Vodka, Orange Curacao, Lemon Juice, Orange Marmalade* £13.50

Mother Root Sour *Ginger Switchel, Lemon Juice, Honey Syrup, Egg White* £8.50

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Roasted red pepper velouté with potato and parmesan scotch quail egg, compôte 'Provençal'

'Oyster Vichyssoise', baked Carlingford oysters with creamed leeks, chive butter and potato crumb

Soft boiled St Ewe's egg with salad of green and white asparagus, buckwheat pesto, morteau sausage, pommery mustard, aged parmesan

Cold roast veal with bitter leaves, blood orange, walnut ketchup, bleu d'Auvergne

MAINS

Toasted barley 'bolognaise' with wild garlic and ricotta tortellini, roast courgette, pickled roscoff onions, black garlic, basil oil

Grilled octopus with saffron risotto, heritage tomatoes in Iberico chorizo dressing, monksbeard

Roast Cornish cod with seaweed crushed potatoes, new season green asparagus, morels stuffed with scallop mousse, chive and roe sauce

Duo of Huntsham Farm 55-day aged pork with potato and black pudding, baked apple, sauce Robert

Confit Devonshire duck leg with celeriac and smoked duck blanquette, toasted buckwheat, kale, port reduction

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Baked chocolate tarte with poached pear, burnt honey, yoghurt sorbet

Pineapple and spiced rum savarin, lime gel, toasted coconut, cardamom chantilly, mango sorbet

Earl grey pannacotta with new season Gariguet strawberries, strawberry crèmeux and pistachio ice cream

Selection of cheese from "La Fromagerie" (£8 supplement)

£48 for three courses

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.