

# Lunch Menu

## STARTERS

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### CHICKEN LIVER PARFAIT

*Pickled Cranberries, Toasted Brioche, Spiced Apple & Prune Chutney*

### BBQ MACKEREL

*Kohlrabi & Orange Salad, Squid Ink Cracker, Lemon Caviar*

### TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

*Parmesan Foam, Garlic Croutes, Pickled Shimeji Mushrooms*

## MAINS

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### GUINEA FOWL

*Norfolk Grains, Tenderstem Broccoli, Chestnut, Game Jus*

### HERB CRUSTED COD

*Rissole Potatoes, Brown Butter Beetroot, Curly Kale, Herb Beurre Blanc*

### VENISON LOIN

*Mash Potato, Charred Spouts, Jerusalem Artichoke, Blackberry, Jus*

### CELERIAC & BUTTERNUT SQUASH PITHIVIER

*Spinach & Watercress Puree, Celery Root Sauce*

## DESSERTS

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### CHRISTMAS PUDDING CHEESECAKE

*Orange Marshmallow, Dark Chocolate Cremeux, Orange Sorbet*

### PEANUT BUTTER PARFAIT

*White Chocolate Cremeux, Hazelnut Crumb, Banana & Lime Ice Cream*

### DARK CHOCOLATE FONDANT

*Passionfruit Gel, Coconut Meringue, Mango Ripple Sorbet (8 minute cooking time)*

### SELECTION OF BRITISH & LOCAL CHEESES

*Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers (£5 Supplement)*

TWO COURSES £32

THREE COURSES £36

*Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering*