

# Lunch Menu

## STARTERS

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### CURED SEA TROUT MOSAIC

*Grapefruit & Orange, Squid Ink Cracker, Dill Emulsion*

### DUCK CROQUETTE

*Plum Sauce, Wasabi & Coriander Emulsion, Spring Onion & Cucumber, Sesame*

### WILD MUSHROOM CUSTARD

*Poached Egg, Soy, Truffle, Potato Crisps*

## MAINS

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### CHICKEN BREAST

*Wild Garlic, Herb Baby Potato's, Buttered Savoy Cabbage, Jus*

### SPICED TUNA

*Rainbow Chard, Curried Cauliflower, Puff Wild Rice, Lemon Noisette*

### PORK FILLET

*King Oyster Mushroom, Potato Foam, Spinach, Mushroom Puree, Jus*

### CABBAGE PARCEL

*Buttered Kale, Shallot Crumb, Pickled Shimeji Mushrooms, Celery Root Sauce*

## DESSERTS

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### DARK CHOCOLATE FONDANT

*Espresso Gel, Vanilla Mascarpone, Coffee & Marsala Mousse, Golden Raisin Compote  
(8 Minute Cooking Time)*

### LEMON TART

*Stem Ginger Curd, Raspberry Meringue, Raspberry And Star Anise Sorbet*

### PASSIONFRUIT BAVAROIS

*Poached Pineapple, Caramelised White Chocolate Cremeux, Coconut Sorbet*

### SELECTION OF BRITISH & LOCAL CHEESES

*Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers  
(£5 Supplement)*

TWO COURSES £34

THREE COURSES £37

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