



Special Lunch Menu - Our Autumn Selection

2 courses - £18

3 courses - £23

A SELECTION OF DISHES FROM OUR THREE ROSETTE MENU, NOW AVAILABLE AT LUNCHTIME.
INCLUDES FRESHLY BAKED BREAD TO START AND TEA OR COFFEE & PETIT FOURS TO FINISH.

TO START

Autumn Game Terrine
RUM POACHED FIGS, SPICED
ORANGE & REDCURRANT GEL

Split Pea & Ham Hock Soup
PARSLEY OIL

Garden Beetroot (v)
POACHED PEAR, CANDIED
WALNUTS, BLUE MURDER

TO FOLLOW

Gressingham Duck
POMMES DAUPHINE, SALSIFY,
RED CABBAGE, BRAMBLE

Fillet of Hake
TUSCAN BEAN CASSOULET,
CALAMARI, SPROUTING
BROCCOLI

Pumpkin Risotto (v)
CHESTNUTS, CRÈME FRAICHE,
SLOW COOKED HEN'S EGG

TO FINISH

Baked Apple Tart
CRÈME ANGLAIS, SALTED
CAMEL ICE CREAM

Orange Sacher Torte
ALMOND, BLOOD ORANGE
CAVIAR, YOGHURT SORBET

A selection of Farmhouse
Cheese
(£5 supplement) (v)
GUINNESS & FENNEL SEED
TOASTS, FROZEN GRAPES,
FRUIT CHEESE

ON THE SIDE £3.50

Heritage Tomato Salad
BOCCONCINI, RED ONION,
PESTO DRESSING

New Season Buttered Potatoes
WITH GARDEN CHIVES

Caesar Salad
COS LETTUCE, AGED
PARMESAN, ANCHOVIES

Albert Bartlett Potato
TRUFFLE AND CHIVE MASH

Medley of Market Vegetables
HERB BUTTER

* GLUTEN FREE OPTIONS AVAILABLE

