

Lunch

2 courses, £15.50

3 courses, £18.50

Introduction

Our Head Chef Phillip Sharpe has created this menu using only the very best, locally sourced ingredients and produce. The flavors in each dish are inspired by the spring season. We are looking forward to having you enjoy his team's culinary creations.

Starters

(v) seasonal vegetable and herb soup

terrine of gressingham duck, ham hock and mango
watercress salad, toasted brioche

seared king scallops, rhubarb and pickled ginger
crisp micro cress (£2.50 supplement)

(v) buffalo mozzarella, fig and red onion tart
crisp roquette and parmesan salad

Mains

roasted fillet of wild cod, shellfish essence
saffron and chive gnocchi, sauté baby gem lettuce

soy scented guinea fowl breast, sweet and sour plum jus
sauté sweet potato and spinach

slow roasted blade of beef, wild mushroom jus
wasabi rosti

rump of moroccan spiced lamb, vegetable dauphinoise
creamed leeks, apricot and walnut jus

(v) thai curry of selected seasonal vegetables with tandoori paneer
saffron braised rice, sweet chilli and lentil cream

Desserts

banana and hazelnut parfait, chocolate and chilli sorbet
honeycomb tuile

passion fruit crème brûlée
mango sorbet, crisp coconut tuile

dark chocolate fondant, pistachio ice cream
seasonal berry compote (12 minutes cooking time)

a selection of homemade ice creams and sorbets

a selection of fine cheese
grapes, celery, apple and biscuits

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.

A 10% service charge will be added for tables of 6 and above.



AA Rosette Award for Culinary Excellence 2009