

# Lunch menu

## Starter

Saffron & fennel soup, medley of seafood

Tartare of Scottish salmon, keta caviar, soused mouli, tarragon crème fraiche

Alkham valley rabbit terrine, victoria plum chutney, green ginger wine syrup

Creamed goat cheese, beetroot, broad bean tops & cobnut

Searred scallop, crisp chicken wing, confit Alexander's & red wine reduction (£5 supplement)

## Main course

Roast top rump of Dexter beef, Yorkshire pudding, dripping roast potatoes, red wine gravy

Pressed pigs head, apple & garlic puree, salaraise potato, creeping Charlie

Breast of mallard, croustillant of foie gras, parsnips, Yorkshire sauce

Truffled leek risotto, poached duck egg

Fillet of skate, crushed potato, purple sprouting broccoli, cockles

## Dessert

Rhubarb soufflé, ginger parkin ice cream

Coffee & walnut cake, poached pear, tonka bean ice cream

Mille feuille of meadowsweet, cream cheese ice cream, orange jelly

Chocolate mousse, milk sorbet, cookie tuile

British cheeses from the trolley (£ 3.50 supp)

*Two courses £ 22.50 ----- Three courses £ 27.50*